

## Adnams - Ghost Ship Pale Ale (clone) - 4.6%

### British Golden Ale

Author: Biggles Brewery

Type: All Grain

IBU : 33 (Tinseth)  
 Colour : 12 EBC  
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.036  
 Original Gravity : 1.047  
 Final Gravity : 1.012

### Fermentables (1.17 kg)

825 g - Pale Ale Malt 5.5 EBC (70.8%)  
 ^ The Malt Miller (UK) MAL-00-042  
 265 g - Maris Otter 5.5 EBC (22.8%)  
 ^ The Malt Miller (UK) MAL-00-038  
 25 g - Acidulated Malt 5 EBC (2.2%)  
 ^ The Malt Miller (UK) MAL-00-011  
 25 g - Carapils 4 EBC (2.2%)  
 ^ The Malt Miller (UK) MAL-01-016  
 25 g - Crystal Rye Malt 150 EBC (2.2%)  
 ^ The Malt Miller (UK) MAL-01-010

### Hops (29.5 g)

60 min - 3 g - Chinook (T90) - 11.3% (17 IBU)  
 ^ The Malt Miller (UK) HOP-05-000  
 10 min - 5.5 g - Amarillo (T90) - 8.4% (10 IBU)  
 ^ The Malt Miller (UK) HOP-05-007

### Hop Stand

20 min hopstand @ 76 °C  
 20 min 76 °C - 6 g - Amarillo (T90) - 8.4% (3...  
 20 min 76 °C - 5 g - Citra - 13.8% (4 IBU)

### Dry Hops

9 days - 10 g - Citra - 13.8%

### Miscellaneous

Mash - 0.17 ml - Calcium Chloride (CaCl2) 33...  
 ^ Lot # 115038  
 ^ Brouwstore (NL) 055.035.0  
 Mash - 0.56 g - Epsom Salt (MgSO4)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 0.6 ml - Lactic Acid 80% 80%  
 ^ Lot # 20200213  
 ^ Brouwstore (NL) 003.002.3  
 Mash - 3 items - pH paper strips 5.2 - 6.8  
 ^ Lot # 20200422/1  
 ^ Brouwstore (NL) 013.075.7  
 60 min - Boil - 0.15 g - Lipohop K  
 ^ Lot # LPK110  
 ^ The Malt Miller (UK) CH-03-013  
 10 min - Boil - 1 g - Irish Moss  
 ^ Lot # 4348  
 ^ Brouwstore (NL) 125.249.1  
 10 min - Boil - 0.06 g - Lallemend Servomyces  
 ^ Lot # 154001112904ABV  
 ^ Brouwstore (NL) 050.620.4  
 10 min - Boil - 1 items - Wort Chiller  
 ^ Brouwstore (NL) 057.020.20  
 Bottling - 15 items - 33 cl Steinie bottle (s...  
 ^ Brouwstore (NL) 017.500.0

### 01 Brouwpunt 5L (60min) (rev 4)

Batch Size : 5.6 L  
 Boil Size : 7.76 L  
 Post-Boil Vol : 5.96 L

Mash Water : 3.5 L  
 Sparge Water : 5.5 L  
 Boil Time : 60 min  
 Total Water : 9 L

Brewhouse Efficiency: 71.8%  
 Mash Efficiency: 73.3%



12 EBC

### Mash Profile

RoboBrew Standard Mash Schedule  
 72.1 °C - Strike Temp  
 66 °C - 50 min - Mash In  
 76 °C - 10 min - Mash Out  
 78 °C - 15 min - Sparge

### Fermentation Profile

01 Ale + DR + Conditioning  
 18 °C - 10 days - Primary  
 21 °C - 4 days - Diacetyl rest  
 18 °C - 45 days - Conditioning

### Water Profile

NL Hoofddorp Rein Tap Water (2020-Q1 WQR) (St...  
 Ca 43 Mg 15 Na 67 Cl 75 SO 68

SO/Cl ratio: 0.9  
 Mash pH: 5.42

### Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:

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## Recipe Notes

Target: ABV = 4.5 %, IBU = ?