

Citra Galaxy Session - 4.7%

British Golden Ale

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Type: All Grain

IBU : 37 (Tinseth)
 BU/GU : 0.79
 Colour : 6 EBC
 Carbonation : 2 CO2-vol

Pre-Boil Gravity : 1.035
 Original Gravity : 1.046
 Total Gravity : 1.047
 Final Gravity : 1.011

Fermentables (1.15 kg)

950 g - Pils 3.5 EBC (82.6%)
 ^ Lot # 20210710
 ^ Brouwmaatje (NL) 051.002.4
 200 g - Flaked Oats 2 EBC (17.4%)
 ^ Brouwmaatje (NL) BM/BL.051.163.4/1
 22 g - Bottling - Sugar, Table (Sucrose) 2 EBC
 ^ Albert Heijn (NL)

Hops (40.9 g)

10 min - 7 g - Galaxy - 15.7% (20 IBU)
 ^ Hopeye (GB) HE-50G-HOPS-GALAXY (50 grams)
 10 min - 6.8 g - Citra - 13.8% (17 IBU)
 ^ Worchester Hop Shop (UK)

Dry Hops

6 days - 18.5 g - Citra - 13.8%
 6 days - 8.6 g - Galaxy - 15.7%

Miscellaneous

Mash - 3.88 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.11 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 0.53 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 2.45 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 10 min - Boil - 1.1 g - Irish Moss
 ^ Lot # 4348
 ^ Brouwstore (NL) 125.249.1

Yeast

0.4 pkg - Fermentis SafAle English Ale S-04
 ^ Brouwpunt (NL)

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

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

Mash Water : 3.45 L
 Sparge Water : 5.53 L
 Boil Time : 60 min
 Total Water : 8.98 L



6 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
 69.9 °C - Strike Temp
 64 °C - 60 min - Temperature

Fermentation Profile

01 Ale + DR + Conditioning
 18 °C - 10 days - Primary
 20 °C - 4 days - Diacetyl rest
 18 °C - 14 days - Carbonation
 18 °C - 28 days - Conditioning

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...)
 Ca 120 Mg 8 Na 8 Cl 104 SO 179

SO/Cl ratio: 1.7

Mash pH: 5.3

Sparge pH: 6

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:

Recipe Notes

Target: ABV = 4.6 %, IBU = 37.7, EBC = 6.3, OG = 1.045, FG = 1.010.

Tweaked the malt bill, yeast and mash temperature for style:

- Mash temperature was 70 °C.
- Yeast was WLP002.

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Recipe Notes

- Brewferm Pils was Organic 2-row (2.0 SRM).