

Pioneer Golden Ale - 4.7%

British Golden Ale

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Type: All Grain

IBU : 35 (Tinseth)
 BU/GU : 0.81
 Colour : 7 EBC
 Carbonation : 2.1 CO2-vol

Pre-Boil Gravity : 1.032
 Original Gravity : 1.041
 Total Gravity : 1.043
 Final Gravity : 1.007

Fermentables (1.04 kg)

500 g - Golden Promise Pale Ale Malt 5 EBC (4...
 ^ The Malt Miller (UK) MAL-00-034
 500 g - Swaen Pilsner 3.7 EBC (48.3%)
 ^ Brouwmaatje (NL) BM-SWAENPILSNER1
 35 g - CaraGold 12 EBC (3.4%)
 ^ The Malt Miller (UK) MAL-01-000
 25 g - Bottling - Sugar, Table (Sucrose) 2 EBC
 ^ Albert Heijn (NL)

Hops (25 g)

45 min - 5 g - Pioneer - 9% (22 IBU)
 5 min - 5 g - Pioneer - 9% (6 IBU)
 5 min - 3 g - Motueka - 7% (3 IBU)

Hop Stand

10 min hopstand @ 80 °C
 10 min - 6 g - Motueka - 7% (2 IBU)
 10 min - 6 g - Pioneer - 9% (2 IBU)

Miscellaneous

Mash - 0.63 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 1.15 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.63 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.17 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 2.31 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.5 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

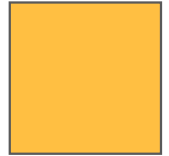
Yeast

0.3 pkg - Fermentis Safale American US-05
 ^ The Malt Miller (UK) YEA-02-025

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

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

Mash Water : 3.1 L
 Sparge Water : 5.77 L
 Boil Time : 60 min
 Total Water : 8.87 L



7 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
 68.7 °C - Strike Temp
 63 °C - 60 min - Temperature

Fermentation Profile

01 Ale + DR + Conditioning
 18 °C - 10 days - Primary
 21 °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 81 Mg 15 Na 50 Cl 75 SO 201

SO/Cl ratio: 2.7

Mash pH: 5.38

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

Pioneer Golden Ale

Recipe Notes

Target: ABV = 4.8 %, IBU = 38.