

Waka Dream Ale - 4.5%

British Golden Ale

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Type: All Grain

IBU : 24 (Tinseth)
 BU/GU : 0.59
 Colour : 8 EBC
 Carbonation : 2 CO2-vol

Pre-Boil Gravity : 1.030
 Original Gravity : 1.039
 Total Gravity : 1.041
 Final Gravity : 1.007

Fermentables (962 g)

741 g - Pilsner 3.5 EBC (77%)
 ^ The Malt Miller (UK) MAL-00-074
 136 g - Vienna Malt 7.8 EBC (14.1%)
 51 g - Chateau Wheat Blanc 4.5 EBC (5.3%)
 34 g - Dark Munich Malt 50 EBC (3.5%)
 ^ The Malt Miller (UK) MAL-02-001
 24 g - Bottling - Corn Sugar (Dextrose) 0 EBC

Hops (24.6 g)

60 min - 2.9 g - Chinook (T90) - 11.8% (18 IBU)
 ^ The Malt Miller (UK) HOP-05-000

Hop Stand

10 min hopstand @ 80 °C
 10 min - 9.3 g - Wakatu (Whole) - 8% (3 IBU)
 10 min - 6.2 g - Tangerine Dream (Whole) - 11...

Dry Hops

2 days - 3.1 g - Tangerine Dream (Whole) - 11%
 2 days - 3.1 g - Wakatu - 8%

Miscellaneous

Mash - 0.28 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 0.76 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.75 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.16 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 1.49 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.4 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

Yeast

0.5 pkg - White Labs California Ale WLP001

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

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

Mash Water : 2.89 L
 Sparge Water : 5.91 L
 Boil Time : 60 min
 Total Water : 8.8 L



8 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (45 min)
 71 °C - Strike Temp
 65 °C - 45 min - Temperature

Fermentation Profile

01 Ale + DR + Conditioning
 20 °C - 10 days - Primary
 22 °C - 4 days - Diacetyl rest
 20 °C - 14 days - Carbonation
 20 °C - 28 days - Conditioning

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
 Ca 55 Mg 15 Na 45 Cl 75 SO 150

SO/Cl ratio: 2
 Mash pH: 5.39
 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:

Waka Dream Ale

Recipe Notes

Target: ABV = 4.4 %, IBU = 32, EBC = 6.9, OG = 1.041, FG = 1.008.

Mashed in at 53C and continuous rise to 80C over 45 minutes