

## Elderflower Ale - 4.1%

### British Golden Ale

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Type: All Grain

IBU : 18 (Tinseth)  
 BU/GU : 0.44  
 Colour : 6 EBC  
 Carbonation : 2 CO2-vol

Pre-Boil Gravity : 1.031  
 Original Gravity : 1.041  
 Final Gravity : 1.010

### Fermentables (995 g)

838 g - Pilsner 3.5 EBC (84.2%)  
 ^ The Malt Miller (UK) MAL-00-074  
 110 g - Pale Wheat Malt 3 EBC (11.1%)  
 ^ The Malt Miller (UK) MAL-00-047  
 22 g - Caramalt 29.5 EBC (2.2%)  
 ^ The Malt Miller (UK) MAL-01-014  
 14 g - Sugar, Table (Sucrose) 2 EBC (1.4%)  
 ^ Albert Heijn (NL)  
 11 g - Carapils 4 EBC (1.1%)  
 ^ The Malt Miller (UK) MAL-01-016

### Hops (17.5 g)

60 min - 7 g - Celeia (Styrian Goldings) (T90)...  
 ^ The Malt Miller (UK) HOP-06-004  
 5 min - 7 g - Celeia (Styrian Goldings) (T90)...  
 ^ The Malt Miller (UK) HOP-06-004  
 5 min - 3.5 g - Challenger (T90) - 6.1% (2 IBU)  
 ^ The Malt Miller (UK) HOP-04-000

### Miscellaneous

Mash - 0.29 g - Baking Soda (NaHCO3)  
 ^ Lot # 41190621/3  
 ^ Brouwstore (NL) 003.106.2  
 Mash - 0.77 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 - 1.5 g - Gypsum (CaSO4)  
 ^ The Malt Miller (UK) CHE-03-004  
 Mash - 0.6 ml - Lactic Acid 80% 80%  
 ^ Lot # 20200213  
 ^ Brouwstore (NL) 003.002.3  
 10 min - Boil - 4.9 g - Elderflower (dried)

### Yeast

0.7 pkg - Lallemant (LalBrew) Nottingham Yeast  
 ^ The Malt Miller (UK) YEA-02-023

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

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

Mash Water : 2.94 L  
 Sparge Water : 5.88 L  
 Boil Time : 60 min  
 Total Water : 8.82 L



6 EBC

Brewhouse Efficiency: 71.8%  
 Mash Efficiency: 73.3%

### Mash Profile

01 One Step Mash (60 min)  
 72.1 °C - Strike Temp  
 66 °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 55 Mg 15 Na 45 Cl 75 SO 150

SO/Cl ratio: 2  
 Mash pH: 5.37  
 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

# Elderflower Ale

## Recipe Notes

Target: ABV = 4.1 %, IBU = 18, OG = 1.039, FG = 1.008.