

Ringwood Ale - 5%

British Golden Ale

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Type: All Grain

IBU : 24 (Tinseth)
 BU/GU : 0.49
 Colour : 12 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.031
 Original Gravity : 1.048
 Final Gravity : 1.010

Fermentables (1.12 kg)

896 g - Maris Otter 5.5 EBC (80%)
 ^ The Malt Miller (UK) MAL-00-038
 112 g - 10 min - Boil - Sugar, Table (Sucrose...
 ^ Albert Heijn (NL)
 67 g - Acidulated Malt 5 EBC (6%)
 ^ The Malt Miller (UK) MAL-00-011
 45 g - Extra Light Crystal Malt 100 EBC (4%)
 ^ The Malt Miller (UK) MAL-01-031

Hops (15 g)

30 min - 3.5 g - Aramis - 8.1% (12 IBU)
 10 min - 5.5 g - Aramis - 8.1% (10 IBU)

Hop Stand

10 min hopstand @ 80 °C
 10 min - 6 g - Aramis - 8.1% (2 IBU)

Yeast

0.5 pkg - Wyeast Labs Ringwood Ale 1187

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

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

Mash Water : 3.02 L
 Sparge Water : 5.83 L
 Boil Time : 60 min
 Total Water : 8.85 L



12 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
 73.3 °C - Strike Temp
 67 °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

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: IBU = 24, OG = 1.045, FG = 1.011.