

St Austell - Tribute (clone) - 4.5%

British Golden Ale

Author: The Thirsty Otter

Type: All Grain

IBU : 28 (Tinseth)
 BU/GU : 0.62
 Colour : 11 EBC
 Carbonation : 2.2 CO2-vol

Pre-Boil Gravity : 1.031
 Original Gravity : 1.045
 Final Gravity : 1.011

Fermentables (1.13 kg)

930 g - Maris Otter Pale Ale Malt 5.9 EBC (82...
 ^ The Malt Miller (UK) MAL-00-036
 200 g - Munich Malt 21 EBC (17.7%)
 ^ The Malt Miller (UK) MAL-00-077

Hops (46 g)

60 min - 4 g - Fuggle (Whole) - 5% (10 IBU)
 ^ Worcester Hop Shop (UK)
 15 min - 3 g - Fuggle (Whole) - 5% (4 IBU)
 ^ Worcester Hop Shop (UK)

Hop Stand

30 min hopstand @ 66.7 °C
 30 min 50 °C - 16 g - Styrian Golding (Savinj...
 ^ The Malt Miller (UK) HOP-02-013
 30 min 50 °C - 10 g - Willamette (T90) - 5.3%...
 ^ The Malt Miller (UK) HOP-05-015
 15 min 100 °C - 8 g - Styrian Golding (Savinj...
 ^ The Malt Miller (UK) HOP-02-013
 15 min 100 °C - 5 g - Willamette (T90) - 5.3%...
 ^ The Malt Miller (UK) HOP-05-015

Miscellaneous

Mash - 0.04 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 0.86 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.84 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 0.74 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 0.74 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
 15 min - Boil - 1 items - Wort Chiller
 ^ Brouwstore (NL) 057.020.20
 10 min - Boil - 1 g - Irish Moss
 ^ Brouwstore (NL) 125.249.1
 Bottling - 15 items - 33 cl Steinie bottle (s...
 ^ Brouwstore (NL) 017.500.0

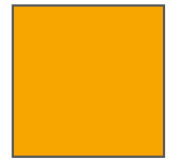
Yeast

0.5 pkg - Lallemant (LalBrew) Nottingham Yeast
 ^ The Malt Miller (UK)

01 Brouwpunt 5L (90min) (rev 4)

Batch Size : 5.6 L
 Boil Size : 8.66 L
 Post-Boil Vol : 5.96 L

Mash Water : 3.39 L
 Sparge Water : 6.47 L
 Boil Time : 90 min
 Total Water : 9.86 L



11 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

High fermentability plus mash out (70 min)
 71 °C - Strike Temp
 65 °C - 60 min - Temperature
 75 °C - 10 min - Mash Out

Fermentation Profile

Ale
 18 °C - 2 days - Primary
 20 °C - 12 days - Primary

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
 Ca 34 Mg 10 Na 39 Cl 78 SO 78

SO/Cl ratio: 1
 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:

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Recipe Notes

Target: ABV = 4.2 %, IBU = 35, EBC = 11, OG = 1.046, FG = 1.013

Reconstructed from various snippets of information.

Malt is ordered with standard crush @ The Malt Miller (<https://www.themaltmiller.co.uk/>).