

Fruity British Golden Ale II

Created: Thursday August 8th 2024

Darren Burns

Method: **BIAB** Style: **British Golden Ale** Boil Time: **30 min** Batch Size: **22 liters** (fermentor volume)

Pre Boil Size: **25.875 liters** Post Boil Size: **23.75 liters** Pre Boil Gravity: **1.040** (recipe based estimate)

Post Boil Gravity: **1.043** (recipe based estimate) Efficiency: **70%** (brew house) Source: **Darren Burns**

Calories: **175 calories** (Per 440ml) Carbs: **17.5 g** (Per 440ml)

Original Gravity: **1.043** Final Gravity: **1.010** ABV (standard): **4.3%** IBU (tinseth): **32.6** SRM (morey): **2.8** Mash pH: **5.5** Cost R: **144.67**

Fermentables

Amount	Fermentable	Cost	PPG	°L	Bill %
4 kg	Crisp Malting - Hana Malt		36	1.3	88.9%
250 g	Malteurop - Wheat Malt	R 35.00 / kg R 8.75	38	3.5	5.6%
250 g	Weyermann - Carapils	R 33.67 / kg R 8.42	34.5	2.1	5.6%

4,500 g / R 17.17

Hops

Amount	Variety	Cost	Type	AA	Use	Time	IBU	Bill %
5 g	Galaxy		Pellet	17.9	Boil	10 min	4.11	3.3%
10 g	Yakima Valley Hops - East Kent Golding	R 0.75 / g R 7.50	Pellet	5.3	Boil	10 min	2.44	6.7%
5 g	Yakima Valley Hops - LUPOMAX Mosaic	R 1.80 / g R 9.00	Pellet	18	Boil	10 min	4.14	3.3%
5 g	Galaxy		Pellet	17.9	Boil	5 min	2.26	3.3%
20 g	Yakima Valley Hops - East Kent Golding	R 0.75 / g R 15.00	Pellet	5.3	Boil	5 min	2.68	13.3%
5 g	Yakima Valley Hops - LUPOMAX Mosaic	R 1.80 / g R 9.00	Pellet	18	Boil	5 min	2.27	3.3%
15 g	Galaxy		Pellet	17.9	Whirlpool	20 min	6.1	10%
20 g	Yakima Valley Hops - East Kent Golding	R 0.75 / g R 15.00	Pellet	5.3	Whirlpool	20 min	2.41	13.3%
15 g	Yakima Valley Hops - LUPOMAX Mosaic	R 1.80 / g R 27.00	Pellet	18	Whirlpool	20 min	6.14	10%
25 g	Galaxy		Pellet	17.9	Dry Hop	3 days		16.7%
25 g	Yakima Valley Hops - LUPOMAX Mosaic	R 1.80 / g R 45.00	Pellet	18	Dry Hop	3 days		16.7%

150 g / R 127.50

Other Ingredients

Amount	Name	Cost	Type	Use	Time
5 g	Irish Moss		Fining	Boil	10 min.
1 g	Calcium Chloride (dihydrate)		Water Agt	Mash	1 hr.
1 g	Epsom Salt		Water Agt	Mash	1 hr.
7 g	Gypsum		Water Agt	Mash	1 hr.
2.50 ml	Lactic acid		Water Agt	Mash	1 hr.

Yeast

Fermentis - Safale - English Ale Yeast S-04

Amount: 1 Each Cost: Attenuation (avg): 75% Flocculation: High
Optimum Temp: 12 - 25 °C Starter: No
Fermentation Temp: 18 °C Pitch Rate: 0.35 (*M cells / ml / ° P*) 83 B cells required

Priming

CO₂ Level: 1.9 Volumes

Target Water Profile

 Light colored and hoppy

Ca⁺² 75 Mg⁺² 5 Na⁺ 10 Cl⁻ 50 SO₄⁻² 150 HCO₃⁻ 0

Mash Guidelines

Amount	Description	Type	Start Temp	Target Temp	Time
28.35 L		Strike	69 °C	66 °C	60 min

Quick Water Requirements

Water	Liters
Strike water volume	28.4
Mash volume with grains	31.3
Grain absorption losses	-2.5
Pre boil volume	25.9
Boil off losses	-1.4
Hops absorption losses (first wort, boil, aroma)	-0.8
Post boil Volume	23.8
Kettle losses	-1
Hops absorption losses (whirlpool, hop stand)	-0.8
Volume into fermentor	22
Total:	28.4
Equipment Profile Used:	BIAB < 1.050