

# 168 Golden Ale

Engelsk golden ale (4 D)

**Type:** All Grain  
**Batch Size:** 40,00 L  
**Boil Size:** 46,21 L  
**Boil Time:** 60 min  
**End of Boil Vol:** 42,71 L  
**Final Bottling Vol:** 38,00 L  
**Fermentation:** Ale, Two Stage

**Date:** 01 Apr 2024  
**Brewer:** MortenBryg  
**Asst Brewer:**  
**Equipment:** Brewzilla 65L - 46L  
 CHILLING  
**Efficiency:** 70,00 %  
**Est Mash Efficiency:** 71,7 %  
**Taste Rating:** 30,0



## Taste Notes:

## Ingredients

Amt	Name	Type	#	%/IBU	Volume
8,90 kg	Pale Malt (7,0 EBC)	Grain	1	96,7 %	5,80 L
0,30 kg	Carapils (Weyermann) (5,0 EBC)	Grain	2	3,3 %	0,20 L
10,00 g	Citra [13,20 %] - Boil 25,0 min	Hop	3	6,4 IBUs	-
10,00 g	Hallertau Blanc [9,20 %] - Boil 25,0 min	Hop	4	4,5 IBUs	-
1,00 Items	Protafloc (Boil 10,0 mins)	Fining	5	-	-
15,00 g	Citra [13,20 %] - Boil 3,0 min	Hop	6	3,6 IBUs	-
15,00 g	Hallertau Blanc [9,20 %] - Boil 3,0 min	Hop	7	2,5 IBUs	-
75,00 g	Citra [13,20 %] - Steep/Whirlpool 20,0 min, 80,0 C	Hop	8	8,9 IBUs	-
75,00 g	Hallertau Blanc [9,20 %] - Steep/Whirlpool 20,0 min, 8...	Hop	9	6,2 IBUs	-
2,0 pkg	SafAle English Ale (DCL/Fermentis #S-04) [23,66 ml]	Yeast	10	-	-

## Gravity, Alcohol Content and Color

**Est Original Gravity:** 1,050 SG  
**Est Final Gravity:** 1,013 SG  
**Estimated Alcohol by Vol:** 4,9 %  
**Bitterness:** 32,0 IBUs  
**Est Color:** 10,7 EBC

**Measured Original Gravity:** 1,052 SG  
**Measured Final Gravity:** 1,010 SG  
**Actual Alcohol by Vol:** 5,5 %  
**Calories:** 484,7 kcal/l

## Mash Profile

**Mash Name:** Single Infusion, Medium Body  
**Sparge Water:** 9,64 L  
**Sparge Temperature:** 75,6 C  
**Adjust Temp for Equipment:** FALSE  
**Est Mash PH:** 5,67  
**Measured Mash PH:** 0,00

**Total Grain Weight:** 9,20 kg  
**Grain Temperature:** 22,2 C  
**Tun Temperature:** 22,2 C  
**Target Mash PH:** 5,20  
**Mash Acid Addition:** None  
**Sparge Acid Addition:** None

## Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 45,78 L of water at 70,4 C	67,0 C	60 min
Mash Out	Add 0,00 L of water at 77,0 C	77,0 C	20 min

**Sparge:** Fly sparge with 9,64 L water at 75,6 C

**Mash Notes:** Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

## Carbonation and Storage

**Carbonation Type:** Bottle  
**Pressure/Weight:** 203,38 g  
**Keg/Bottling Temperature:** 21,1 C  
**Fermentation:** Ale, Two Stage  
**Fermenter:**

**Volumes of CO2:** 2,3  
**Carbonation Est:** Bottle with 203,38 g  
 Table Sugar  
**Carbonation (from Meas Vol):** Bottle  
 with 184,65 g Table Sugar  
**Age for:** 30,00 days

**Storage Temperature:** 18,3 C

## Notes

50% RO vand

SafAle S-04

Sedimentation: Høj (bundfældningsevne)

Attenuation: 74-82% (forgæringsgrad)

Alkoholtolerance: 9-11%

Gæringstemperatur: 15-20 grader

Der var plads til 6-7 cm mere i maltpipe.

Ca. 38L i Brew Monk 55L i gærskab ved 16 grader i urt.

Gær tilsat driekte.

5,5g sukker/liter

1 x 19L fad

7,5l i fad

16 x 0,5L flasker

34,5L

*Created with BeerSmith*