

Summer Ale

British Golden Ale (12 A)

Type: All Grain
Batch Size: 120,00 L
Boil Size: 140,00 L
Boil Time: 60 min
End of Boil Vol: 138,11 L
Final Bottling Vol: 120,00 L
Fermentation: Ale, Single Stage

Date: 20 Oct 2023
Brewer: BR Craft
Asst Brewer:
Equipment: Experimental
Efficiency: 74,00 %
Est Mash Efficiency: 74,0 %
Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU	Volume
18,00 kg	Malte Pilsen Agrária (3,8 EBC)	Grain	1	77,3 %	11,74 L
5,00 kg	Vienna (Agraria) (8,1 EBC)	Grain	2	21,5 %	3,26 L
0,30 kg	Melanoidin (Weyermann) (59,1 EBC)	Grain	3	1,3 %	0,20 L
20,00 g	Cascade [4,90 %] - First Wort 60,0 min	Hop	4	2,6 IBUs	-
20,00 g	Hallertau Blanc [11,40 %] - First Wort 60,0 min	Hop	5	6,0 IBUs	-
80,00 g	Cascade [4,90 %] - Steep/Whirlpool 20,0 min, 90,2 C	Hop	6	2,8 IBUs	-
80,00 g	Hallertau Blanc [11,40 %] - Steep/Whirlpool 20,0 min, 9...	Hop	7	6,4 IBUs	-
5,0 pkg	American Ale (Pinnacle #) [50,28 ml]	Yeast	8	-	-
150,00 g	Cascade [8,60 %] - 5,0 Days Into Primary for 3,0 Days	Hop	9	0,0 IBUs	-
150,00 g	Hallertau Blanc [11,40 %] - 5,0 Days Into Primary for 3,...	Hop	10	0,0 IBUs	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,045 SG
Est Final Gravity: 1,009 SG
Estimated Alcohol by Vol: 4,8 %
Bitterness: 17,8 IBUs
Est Color: 8,2 EBC

Measured Original Gravity: 1,045 SG
Measured Final Gravity: 1,008 SG
Actual Alcohol by Vol: 4,9 %
Calories: 414,9 kcal/l

Mash Profile

Mash Name: Temperature Mash, 1 Step,
Medium Body
Sparge Water: 83,34 L
Sparge Temperature: 78,0 C
Adjust Temp for Equipment: FALSE
Est Mash PH: 5,70
Measured Mash PH: 5,20

Total Grain Weight: 23,30 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
Saccharification	Add 79,99 L of water at 70,8 C	66,0 C	60 min
Mash Out	Heat to 78,0 C over 10 min	78,0 C	10 min

Sparge: Fly sparge with 83,34 L water at 78,0 C

Mash Notes: Temperature mash for use when mashing in a brew pot over a heat source such as the stove. Use heat to maintain desired temperature during the mash.

Carbonation and Storage

Carbonation Type: Keg
Pressure/Weight: 86,48 KPA
Keg/Bottling Temperature: 7,2 C
Fermentation: Ale, Single Stage
Fermenter:

Volumes of CO2: 2,3
Carbonation Est: Keg with 86,48 KPA
Carbonation (from Meas Vol): Keg with 86,48 KPA
Age for: 21,00 days
Storage Temperature: 9,0 C

Notes

Fermentou a 18°C por 5 dias, dry hopping por 3 dias a 20°C usando Aromazyme. Maturou 2 semanas a 0°C. Usamos Clearmax MF para clarificação.

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