

CRISP GOLDEN ALE

Quaffable summer ale | ABV 4.5% | IBU 20 | OG 1043 SG

This classic Golden Ale is all about showcasing hops without any caramel sweetness. The Cara Gold achieves the golden colour without any caramel sweetness but also lends the beer some body and a rounded mouthfeel despite the dry finish. Perfect on cask, for a quaffable summer ale.

BASICS


BATCH SIZE (LITRES): 1630
BATCH SIZE (UK BARRELS): 10
ORIGINAL GRAVITY: 1043 SG
FINAL GRAVITY: 1008 SG
IBUs: 20
COLOUR (EBC/SRM): 10.5 / 5
BREWHOUSE EFFICIENCY: 80%

INGREDIENTS

 MALTS	(kg)	%
BEST ALE	261	90
CARA GOLD	35	10
TOTAL	296	

YEAST

WINDSOR ALE

 HOPS	(g)	Contribution%	Alpha Acid%	Addition
FIRST GOLD	652	30	7.5	Start of boil
MINSTREL	815	30	6	Middle
MINSTREL	543	20	6	Flame out
EAST KENT GOLDINGS	502	20	6.5	Flame out

METHODS / TIMINGS

TEMPERATURES

MASH TEMP: 66°C / 151°F
COLLECTION TEMP: 18°C / 64°F
FERMENTATION TEMP: 21°C / 70°F

 **MASH LIQUOR VOL (LITRES):** 741
 **LIQUOR / MASH RATIO:** 2.5 : 1

TIMINGS

MASH: 60 mins **BOIL:** 60 mins



Mike's Top Tip

"The 3°C free rise in fermentation temperature encourages yeast growth in the first 24 to 36 hours in FV."