

# Bryg Nr. 137 Golden English Ale

British Golden Ale (12 A)

**Type:** All Grain  
**Batch Size:** 210,00 L  
**Boil Size:** 268,00 L  
**Boil Time:** 90 min  
**End of Boil Vol:** 250,00 L  
**Final Bottling Vol:** 216,00 L  
**Fermentation:** Ale, Single Stage

**Date:** 12 Oct 2024  
**Brewer:** Leif,Per, Bjarke, Hans,Jan og Nis  
**Asst Brewer:** Torben  
**Equipment:** 200 L Polsinelli 66%  
**Efficiency:** 67,00 %  
**Est Mash Efficiency:** 76,6 %  
**Taste Rating:** 0,0



**Taste Notes:** Mineralerne skal deles 50/50 i mæsken og til spargen

## Prepare for Brewing

- Create a yeast starter with 16,00 L of wort (1533,77 g dry malt extract)
- Clean and Prepare Brewing Equipment
- Total Water Needed: 331,66 L
- Mash Water Acid: 35,4 ml (2,4 tbsp) Lactic Acid (88%)

## Water Prep

Amt	Name	Type	#	%/IBU	Volume
330,00 L	Øster Løgum Vand	Water	1	-	-
48,46 ml	Lactic Acid (Mash)	Water Agent	2	-	-
21,00 ml	Lactic Acid (Mash)	Water Agent	3	-	-
10,00 g	Epsom Salt (MgSO4) (Mash)	Water Agent	4	-	-
7,00 g	Epsom Salt (MgSO4) (Mash)	Water Agent	5	-	-
6,10 g	Salt (Mash)	Water Agent	6	-	-
4,00 g	Salt (Mash)	Water Agent	7	-	-

## Mash or Steep Grains

### Mash Ingredients

Amt	Name	Type	#	%/IBU	Volume
2,08 kg	Rice Hulls (Briess) (0,0 EBC)	Adjunct	8	3,9 %	2,08 L
44,00 kg	BEST Pilsen Malt (BESTMALZ) (3,5 EBC)	Grain	9	82,1 %	28,69 L
7,50 kg	CHÂTEAU WHEAT BLANC (4,5 EBC)	Grain	10	14,0 %	4,89 L
7,03 g	Salt (Sparge)	Water Agent	11	-	-
6,00 g	Epsom Salt (MgSO4) (Sparge)	Water Agent	12	-	-

## Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 170,74 L of water at 72,5 C	66,7 C	60 min

- Sparge Water Acid: 44,6 ml (3,0 tbsp) Lactic Acid (88%)
- Fly sparge with 160,92 L water at 80,0 C
- Add water to achieve boil volume of 268,00 L
- Estimated pre-boil gravity is 1,047 SG

## Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
300,00 g	Goldings, East Kent [5,00 %] - Boil 60,0 min	Hop	13	14,2 IBUs	-
300,00 g	Goldings, East Kent [5,00 %] - Boil 30,0 min	Hop	14	11,8 IBUs	-
8,40 g	EuroGel 10 g / 250 liter (Boil 15,0 mins)	Fining	15	-	-

## Steeped Hops

Amt	Name	Type	#	%/IBU	Volume
300,00 g	First Gold [7,50 %] - Steep/Whirlpool 30,0 min, 70,2 C	Hop	16	1,7 IBUs	-

- Estimated Post Boil Vol: 250,00 L and Est Post Boil Gravity: 1,052 SG

### Cool and Transfer Wort

- Cool wort to fermentation temperature  
 Transfer wort to fermenter  
 Add water if needed to achieve final volume of 210,00 L

### Pitch Yeast and Measure Gravity and Volume

#### Fermentation Ingredients

Amt	Name	Type	#	%/IBU	Volume
6,0 pkg	London Ale III (Wyeast Labs #1318) [124,21 ml]	Yeast	17	-	-

- Measure Actual Original Gravity \_\_\_\_\_ (Target: 1,052 SG)  
 Measure Actual Batch Volume \_\_\_\_\_ (Target: 210,00 L)

### Fermentation

- 12 Oct 2024 - Primary Fermentation (14,00 days at 20,0 C ending at 20,0 C)

### Dry Hop and Bottle/Keg

- Measure Final Gravity: \_\_\_\_\_ (Estimate: 1,013 SG)  
 Date Bottled/Kegged: 26 Oct 2024 - Carbonation: Bottle with 1134,90 g Table Sugar  
 Age beer for 30,00 days at 18,3 C  
 25 Nov 2024 - Drink and enjoy!

### Notes

<https://thebeerjunkies.com/british-golden-ale/>

Original Gravity: 1.038 – 1.053

Final Gravity: 1.006 – 1.012

Alcohol by Volume: 3.8% – 5.0%

Bitterness: 20 – 45 IBU

Color (SRM): 2 – 6

British Golden Ale Ingredients

Malt

The British Golden Ale needs to have a bready, biscuity malt backbone to accompany the hop additions. To do this, I use Maris Otter as my base malt at a rate of around 80% – 85% of the grain bill. This will give us a biscuity, toasty flavor. To this, I add around 15% – 20% of wheat malt to add a doughy flavor. Depending on how much wheat malt you use, you may want to consider adding rice hulls (1/2 lb per 5 gallons) to enhance your mash bed stability.

Hops

I am a sucker for East Kent Goldings so I had to include them, but I also added First Gold. It was my first time using First Gold and I was pleasantly surprised. While the EKG adds a nice earthy, spicy, honey character, the First Gold is much more citrus-forward with notes of orange and marmalade. I add 18 – 20 IBUs of EKG at 60 minutes, 9 – 10 IBUs of EKG at 15 minutes, and 1 ounce per 5 gallons of First Gold at flameout.

Yeast

For the British Golden Ale:

British Ale Yeast – WLP005 (White Labs)

English Ale Yeast – WLP002 (White Labs)

London Ale III – 1318 (Wyeast)

Water

Last but not least, the water. I use a reverse osmosis filtration system and build my water profile from scratch. My water profile looked like this:

Calcium: 50 ppm

Sodium: 5 ppm

Sulfates: 75 ppm

Chloride: 60 ppm

British Golden Ale Recipe

The following is a 5-gallon batch of our British Golden Ale. The numbers for this beer are included below.

Original Gravity: 1.042

Final Gravity: 1.008 – 1.012

Alcohol by Volume: 4.2%

Bitterness: 27.6 IBU

Color (SRM): 3.7

Grain Bill

Maris Otter – 6 lbs 8 oz (83.9%)

Wheat Malt – 1 lb 4 oz (16.1%)

Hops

1.00 oz East Kent Goldings at 60 minutes (18.4 IBUs)

1.00 oz East Kent Goldings at 30 minutes (9.1 IBUs)

1.00 oz First Gold at Flameout

Yeast

London Ale III – 1318 (Wyeast)

Mash

Add your salts, if needed, and fill your mash tun to the required volume and temperature for your mash to drop to 152 degrees Fahrenheit. For me, it was 2.42 gallons at 163 degrees Fahrenheit. After 60 minutes, raise your mash temperature to 168 degrees for mash out. After mashing out, sparge until you reach a pre-boil gravity of around 1.037. For me, it was 5.3 gallons.

Boil

Boil the wort for 90 minutes. Add the hops in as necessary. At 10 minutes, I added yeast nutrients and at 5 minutes I added whirlfloc tablets as my clarifying agent. Once the boil is complete, whirlpool the wort for 10 minutes and then let it wind down for 10 minutes.

Fermentation

Knock the wort out in your heat exchanger so that the pitching temperature is 64 degrees and then measure the gravity and pitch the yeast. My initial gravity was 1.042. Let the temperature free rise up to 67 degrees and hold through fermentation. Once you are within 5 specific gravity points from your target FG, let the temperature free rise up to 72 degrees. After 48 hours, cold crash to 33 degrees and hold for another 48 hours. Once your cold crash is complete, transfer it to the brite tank and carbonate it to 2.6 vols. After 3 days in the brite tank, keg it and enjoy!

If you decide to try this recipe, or another British Golden Ale recipe, feel free to send us a comment and let us know how it went! And if you want to see more recipes like this, sign up for our newsletter below to be notified when a new post is released. Cheers!