

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):	25
ORIGINAL GRAVITY:	43 SG
FINAL GRAVITY:	8 SG
IBUs:	20
COLOUR (EBC/SRM):	10.5 / 5
MASH EFFICIENCY:	80%

INGREDIENTS

 MALTS	(kg)	%
BEST ALE	4.010	90
CARA GOLD	0.540	10
TOTAL	4.540	100



YEAST

LALLEMAND WINDSOR ALE - 11G

 HOPS	(g)	IBU Calculated	Alpha Acid%	Addition
WILLIAMETTE	16	9	5.7	Start of boil
CHALLENGER	16	9	7.3	Middle
CHALLENGER	15	2	7.3	Flame out

METHODS / TIMINGS

TEMPERATURES

MASH TEMP:	66°C / 151°F
FERMENTATION TEMP:	21°C / 70°F
TARGET ATTENUATION:	81%
 MASH LIQUOR VOL (LITRES):	15
 LIQUOR / MASH RATIO:	2.5 : 1

TIMINGS

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

Crisp Malt's Top Tips



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