

**Club Same Recipe - British Golden ale (5 gallons, all grain or Extract)**

6 lbs. marris otter pale malt of base grains)	3 lbs. 2row pale malt (or 6 lbs. DME in place
0.5 lbs. carapils	1.0 lb. crystal malt (10° Lovibond)
0.75 oz. of 4.3% alpha-acid Goldings hops (60 min) (30min)	0.75 oz. of 2.5% alpha-acid Hallertau hops
0.75 oz. of 2.5% alpha-acid Hallertau hops (0 min)	

Mash grain at 150° F for 60 minutes. (Extract – Steep grains for 20 minutes.) Sparge with 168 to 170° F water. Total boil time is 70 minutes. 10 minutes into boil add first hops and boil 30 minutes. Add the second hops, boil 30 more minutes. At end of boil, add final hops. Whirlpool and cool to 68° F to pitch starter. Oxygenate-aerate well.

Ferment at 68° F for 7 days, transfer to secondary & ferment at 68° F for 7 more days or until gravity is about 1.008.