

William Black's X Ale (1849) - 6%

Historical Beer

Author: Devanha Brewery

Type: All Grain

IBU : 28 (Tinseth)  
BU/GU : 0.45  
Colour : 10 EBC  
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.043  
Original Gravity : 1.062  
Final Gravity : 1.016

Fermentables (1.52 kg)

1.521 kg - Pale Ale Malt 5.5 EBC (100%)  
^ The Malt Miller (UK) MAL-00-042

Hops (11 g)

90 min - 11 g - East Kent Goldings (EKG) - 5%...  
^ The Malt Miller (UK) HOP-04-001

Miscellaneous

Mash - 0.04 g - Baking Soda (NaHCO3)  
^ Lot # 41190621/3  
^ Brouwstore (NL) 003.106.2  
Mash - 0.88 g - Calcium Chloride (CaCl2) 33 %...  
^ Lot # 115038  
^ Brouwstore (NL) 055.035.0  
Mash - 0.88 g - Canning Salt (NaCl)  
^ Albert Heijn (NL)  
Mash - 0.76 g - Epsom Salt (MgSO4)  
^ Lot # /2119000091  
^ Brouwstore (NL) 055.027.7  
Mash - 0.77 g - Gypsum (CaSO4)  
^ The Malt Miller (UK) CHE-03-004  
Mash - 0.9 ml - Lactic Acid 80% 80%  
^ Lot # 20200213  
^ Brouwstore (NL) 003.002.3

Yeast

0.6 pkg - Neales Brewing Supplies Classic Eng...  
^ Lot # 03012001180611V  
^ The Malt Miller (UK) YEA-02-021

01 Brouwpunt 5L (90min) (rev 4)

Batch Size : 5.6 L  
Boil Size : 8.66 L  
Post-Boil Vol : 5.96 L  
  
Mash Water : 4.56 L  
Sparge Water : 5.68 L  
Boil Time : 90 min  
Total Water : 10.24 L



10 EBC

Brewhouse Efficiency: 71.8%  
Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)  
72.1 °C - Strike Temp  
66 °C - 60 min - Temperature

Fermentation Profile

Ale  
20 °C - 14 days - Primary  
20 °C - 90 days - Conditioning

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...  
Ca 33 Mg 9 Na 38 Cl 75 SO 75 HCO 20

SO/Cl ratio: 1  
Mash pH: 5.39  
Sparge pH: 6

Measurements

Mash pH:  
  
Boil Volume:  
  
Pre-Boil Gravity:  
  
Post-Boil Kettle Volume:  
  
Original Gravity:  
  
Fermenter Top-Up:  
  
Fermenter Volume:  
  
Final Gravity:  
  
Bottling Volume:

Recipe Notes

For 1 gallon (4.5 lt) O.G. 1.062:  
3.25 lb (1475g) Pale Malt  
1.1 oz (32g) Golding hops  
Mash grain for 3 hours\* at 150° F (66±1° C). Raise temperature to 170° F (77° C) for 30 minutes.  
Sparge with hot water at 180 – 185° F (82 – 85° C) to O.G. or required volume.  
Boil with hops for 90 minutes.  
Cool and ferment with a good quality ale yeast.

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## Recipe Notes

Mature 3 months.

\* (Modern malts are highly modified and the mash time can be reduced to 60 mins)