

Extra Pale Ale - 7%

Historical Beer

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Type: All Grain

IBU : 58 (Tinseth)
BU/GU : 0.94
Colour : 10 EBC
Carbonation : 2.2 CO2-vol

Pre-Boil Gravity : 1.038
Original Gravity : 1.062
Final Gravity : 1.009

Fermentables (1.41 kg)

1.154 kg - Pale Ale Malt - Propino 6.3 EBC (8...
194 g - 10 min - Boil - Sugar, Table (Sucrose...
^ Albert Heijn (NL)
61 g - Flaked Maize 3 EBC (4.3%)
^ Brouwmaatje (NL) BM-BL.051.158.4/1

Hops (23.6 g)

60 min - 5.3 g - Admiral (T90) - 12.6% (33 IBU)
^ The Malt Miller (UK) HOP-04-011
30 min - 6.1 g - First Gold (T90) - 7.5% (17...
^ The Malt Miller (UK) HOP-04-006
10 min - 6.1 g - First Gold (T90) - 7.5% (8 IBU)
^ The Malt Miller (UK) HOP-04-006

Dry Hops

4 days - 6.1 g - East Kent Goldings - 5.4%
^ Hopeye (GB) HE-50G-HOPS-EASTKENTGOLDINGS (5...

Miscellaneous

Mash - 0.99 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 2.62 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.97 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 1.19 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 2.35 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Mash - 0.6 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3

Yeast

0.2 pkg - White Labs Burton Ale WLP023

01 Brouwpunt 5L (60min) (rev 4)

Batch Size : 5.6 L
Boil Size : 7.76 L
Post-Boil Vol : 5.96 L

Mash Water : 3.65 L
Sparge Water : 5.4 L
Boil Time : 60 min
Total Water : 9.05 L



10 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
71 °C - Strike Temp
65 °C - 60 min - Temperature

Fermentation Profile

01 Ale + DR + Conditioning
20 °C - 10 days - Primary
22 °C - 4 days - Diacetyl rest
20 °C - 14 days - Carbonation
20 °C - 28 days - Conditioning

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
Ca 100 Mg 15 Na 75 Cl 131 SO 200 HCO 95

SO/Cl ratio: 1.5
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

Target: ABV = 5.5 %, IBU = 53.9, EBC = 7.0, OG = 1.059, FG = 1.016.

The grist comes from a recipe from 1875 Whitbread Pale ale.