

Watney Combe Reid & Co - British Pale Ale 1839 - 5.6%

Historical Beer
Author: Tinbeerwah

Type: All Grain

IBU : 182 (Tinseth)
BU/GU : 3.2
Colour : 8 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.039
Original Gravity : 1.057
Final Gravity : 1.014

Fermentables (1.44 kg)
1.441 kg - Pale Malt 2-Row 3.9 EBC (100%)

Hops (77.6 g)
90 min - 36.2 g - East Kent Goldings (EKG) -...
30 min - 41.4 g - East Kent Goldings (EKG) -...

Miscellaneous
Mash - 0.35 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 5.02 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.35 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 1.13 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 2.09 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Mash - 0.1 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3

Yeast
0.2 pkg - Wyeast Labs British Ale Yeast 1098
0.2 pkg - Wyeast Labs Whitbread Ale 1099

01 Brouwpunt 5L (90min) (rev 4)
Batch Size : 5.6 L
Boil Size : 8.66 L
Post-Boil Vol : 5.96 L

Mash Water : 4.32 L
Sparge Water : 5.84 L
Boil Time : 90 min
Total Water : 10.16 L

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile
Mash
71 °C - Strike Temp
65 °C - 60 min - Mash 1
75 °C - 30 min - Mash 2
92 °C - 30 min - Sparge 1
65 °C - 30 min - Sparge 2

Fermentation Profile
Ale
20 °C - 14 days - Primary

Water Profile
02 NL Spa Reine Flat Mineral Water (www.ah.nl...
Ca 112 Mg 13 Na 26 Cl 130 SO 162 HCO 41

SO/Cl ratio: 1.3
Mash pH: 5.4
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

Historical British Ale recipe from 1839