

## Truman S1 (1960) - 8.7%

### English Barleywine

Author: Ronald Pattinson

Type: All Grain

IBU : 76 (Tinseth)  
BU/GU : 0.9  
Colour : 23 EBC  
Carbonation : 1.8 CO2-vol

Pre-Boil Gravity : 1.041  
Original Gravity : 1.084  
Final Gravity : 1.018

### Fermentables (1.96 kg)

1.751 kg - Pale Ale Malt 5.5 EBC (89.3%)  
^ The Malt Miller (UK) MAL-00-042  
167 g - 10 min - Boil - Invert Sugar #3 98.5...  
42 g - Crystal Malt 150 EBC (2.1%)  
^ The Malt Miller (UK) MAL-01-008

### Hops (39 g)

150 min - 16 g - Fuggles - 4.5% (38 IBU)  
^ The Malt Miller (UK) HOP-04-002  
60 min - 9 g - Brewer's Gold (T90) - 5.2% (20...  
^ The Malt Miller (UK) HOP-06-011  
30 min - 12 g - East Kent Goldings (T90) - 5%...  
^ The Malt Miller (UK) HOP-04-001

### Dry Hops

4 days - 2 g - East Kent Goldings (T90) - 5%  
^ The Malt Miller (UK) HOP-04-001

### Miscellaneous

Mash - 1 g - Baking Soda (NaHCO3)  
^ Lot # 41190621/3  
^ Brouwstore (NL) 003.106.2  
Mash - 3.2 g - Calcium Chloride (CaCl2) 33 % 33%  
^ Lot # 115038  
^ Brouwstore (NL) 055.035.0  
Mash - 0.8 g - Canning Salt (NaCl)  
^ Albert Heijn (NL)  
Mash - 1 g - Epsom Salt (MgSO4)  
^ Lot # /2119000091  
^ Brouwstore (NL) 055.027.7  
Mash - 0.9 g - Gypsum (CaSO4)  
^ The Malt Miller (UK) CHE-03-004  
Mash - 1.4 ml - Lactic Acid 80% 80%  
^ Lot # 20200213  
^ Brouwstore (NL) 003.002.3

### Yeast

1.2 pkg - Wyeast Labs Whitbread Ale 1099

### 01 Brouwpunt 5L (150min) (rev 4)

Batch Size : 5.6 L  
Boil Size : 10.46 L  
Post-Boil Vol : 5.96 L

Mash Water : 5.38 L  
Sparge Water : 6.92 L  
Boil Time : 150 min  
Total Water : 12.3 L



23 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  
71 °C - 5 min - Sparge

### Fermentation Profile

Ale  
20 °C - 14 days - Primary  
20 °C - 365 days - Conditioning

### Water Profile

02 NL Spa Reine Flat Mineral Water ([www.ah.nl](http://www.ah.nl))  
Ca 53 Mg 10 Na 51 Cl 99 SO 76 HCO 75

SO/Cl ratio: 0.8

Mash pH: 5.38

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 = 8.73 %, IBU = 96, EBC = 33.5, OG = 1.105, FG = 1.039.  
<http://barclayperkins.blogspot.com/2020/12/lets-brew-wednesday-1960-truman-s1.html>