

William Younger XXXX (1898) - 8%

Historical Beer

Author: Ronald Pattison

Type: All Grain

IBU : 97 (Tinseth)
BU/GU : 1.28
Colour : 10 EBC
Carbonation : 2.6 CO2-vol

Pre-Boil Gravity : 1.045
Original Gravity : 1.076
Final Gravity : 1.015

Fermentables (1.77 kg)

1.459 kg - Pale Ale Malt 5.5 EBC (82.4%)
^ The Malt Miller (UK) MAL-00-042
156 g - Dextrose 2 EBC (8.8%)
156 g - Grits 2 EBC (8.8%)

Hops (38 g)

90 min - 21 g - Cluster Fugget (T90) - 8.1% (...)
^ Yakima Chief
30 min - 9 g - Fuggles - 4.5% (13 IBU)
^ The Malt Miller (UK) HOP-04-002

Dry Hops

5 days - 8 g - East Kent Goldings (T90) - 5%
^ The Malt Miller (UK) HOP-04-001

Miscellaneous

Mash - 1.1 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 2.96 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 1.1 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 1.34 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 2.64 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Mash - 0.8 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3

Yeast

0.7 pkg - White Labs Edinburgh Ale WLP028

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

Batch Size : 5.6 L
Boil Size : 8.66 L
Post-Boil Vol : 5.96 L

Mash Water : 4.38 L
Sparge Water : 5.8 L
Boil Time : 90 min
Total Water : 10.18 L



10 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
74.4 °C - Strike Temp
68 °C - 60 min - Temperature

Fermentation Profile

Ale
20 °C - 14 days - Primary

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...)
Ca 100 Mg 15 Na 75 Cl 132 SO 200 HCO 94

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 = 7.41 %, IBU = 126, EBC = 9.9, OG = 1.076, FG = 1.020.
<https://barclayperkins.blogspot.com/2021/01/lets-brew-wednesday-1898-william.html>