

Usher’s 60/- Pale Ale (1886) - 5.6%

Scottish Export
Author: Park Brewery

Type: All Grain

IBU : 26 (Tinseth)
BU/GU : 0.46
Colour : 9 EBC
Carbonation : 2.2 CO2-vol

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

Fermentables (1.41 kg)
1.412 kg - Golden Promise Pale Ale Malt 5 EBC...
^ Lot # 694-201130-111430-176081-1/1
^ The Malt Miller (UK) MAL-00-034

Hops (10 g)
90 min - 10 g - East Kent Goldings (EKG) - 5%...
^ The Malt Miller (UK) HOP-04-001

Miscellaneous
Mash - 0.72 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 1.32 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.71 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 1.34 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 1.72 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Mash - 1 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3

Yeast
0.4 pkg - Fermentis SafAle English Ale S-04
^ Lot # 50857 1349 177
^ The Malt Miller (UK) YEA-02-024

01 Brouwpunt 5L (90min) (rev 3)
Batch Size : 5.6 L
Boil Size : 8.66 L
Post-Boil Vol : 5.96 L

Mash Water : 4.24 L
Sparge Water : 5.9 L
Boil Time : 90 min
Total Water : 10.14 L



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 60 Mg 15 Na 50 Cl 75 SO 150 HCO 67

SO/Cl ratio: 2
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

O.G. 1.060
For 1 gallon (4.5lt):
2.5 lbs (1135g) Pale Malt
0.75 oz (21g) 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.

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Recipe Notes

Cool and ferment with a good quality ale yeast.

Mature 3 months.

*(with modern malt the mashing time can be reduced to 60 minutes).

<https://durdenparkbeer.org.uk/index.php/ushers-60-pale-ale/>