

Truman's X Ale 1909 v1 - 5.4%

Historical Beer

Author: EspeciallyBitter@homebrewinguk.com

Type: All Grain

IBU : 43 (Tinseth)  
BU/GU : 0.87  
Colour : 20 EBC  
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.027  
Original Gravity : 1.050  
Final Gravity : 1.009

Fermentables (1.16 kg)

851 g - Mild Malt Ashburne 12.6 EBC (73.2%)  
157 g - 10 min - Boil - Invert Sugar #2 49.5...  
104 g - Flaked Maize 3 EBC (9%)  
^ The Malt Miller (UK) MAL-03-004  
50 g - Crystal Medium 175 EBC (4.3%)  
^ The malt Miller (UK) MAL-01-035

Hops (17.7 g)

90 min - 3.2 g - Willamette (Whole) - 5% (9 IBU)  
^ Lot # 20220911  
^ Home grown by The Thirsty Otter  
90 min - 2.2 g - Cluster Fugget (T90) - 8.1%...  
^ Yakima Chief  
60 min - 6.2 g - Willamette (Whole) - 5% (16...  
^ Lot # 20220911  
^ Home grown by The Thirsty Otter  
30 min - 6.1 g - Hallertauer Mittelfrueh - 3....

Miscellaneous

Mash - 0.32 g - Baking Soda (NaHCO3)  
^ Lot # 41190621/3  
^ Brouwstore (NL) 003.106.2  
Mash - 0.87 g - Calcium Chloride (CaCl2) 33 %...  
^ Lot # 115038  
^ Brouwstore (NL) 055.035.0  
Mash - 0.32 g - Canning Salt (NaCl)  
^ Albert Heijn (NL)  
Mash - 0.4 g - Epsom Salt (MgSO4)  
^ Lot # /2119000091  
^ Brouwstore (NL) 055.027.7  
Mash - 0.78 g - Gypsum (CaSO4)  
^ The Malt Miller (UK) CHE-03-004  
Mash - 0.3 ml - Lactic Acid 80% 80%  
^ Lot # 20200213  
^ Brouwstore (NL) 003.002.3  
Sparge - 0.72 g - Baking Soda (NaHCO3)  
^ Lot # 41190621/3  
^ Brouwstore (NL) 003.106.2  
Sparge - 1.95 g - Calcium Chloride (CaCl2) 33...  
^ Lot # 115038  
^ Brouwstore (NL) 055.035.0  
Sparge - 0.72 g - Canning Salt (NaCl)  
^ Albert Heijn (NL)  
Sparge - 0.89 g - Epsom Salt (MgSO4)  
^ Lot # /2119000091  
^ Brouwstore (NL) 055.027.7  
Sparge - 1.74 g - Gypsum (CaSO4)  
^ The Malt Miller (UK) CHE-03-004

Yeast

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

Batch Size : 5.6 L  
Boil Size : 8.66 L  
Post-Boil Vol : 5.96 L  
  
Mash Water : 3.01 L  
Sparge Water : 6.73 L  
Boil Time : 90 min  
Total Water : 9.74 L



20 EBC

Brewhouse Efficiency: 71.8%  
Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (90 min)  
73.3 °C - Strike Temp  
67 °C - 90 min - Temperature

Fermentation Profile

01 Ale + DR + Conditioning  
18 °C - 10 days - Primary  
21 °C - 4 days - Diacetyl rest  
18 °C - 14 days - Carbonation  
18 °C - 28 days - Conditioning

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...  
Ca 100 Mg 15 Na 74 Cl 131 SO 200 HCO 93  
  
SO/Cl ratio: 1.5  
Mash pH: 5.37  
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:

# Truman's X Ale 1909 v1

## Recipe Notes

Target: ABV = 5.3 %, IBU = 44, EBC = 31, OG = 1.053, FG = 1.013.