

Mew Langton XXXX (1885) - 10%

Historical Beer

Author: Ron Pattinson

Type: All Grain

IBU : 120 (Tinseth)
BU/GU : 1.2
Colour : 12 EBC
Carbonation : 2 CO2-vol

Pre-Boil Gravity : 1.062
Original Gravity : 1.100
Final Gravity : 1.024

Fermentables (2.63 kg)

2.629 kg - pale malt 3.9 EBC (100%)

Hops (70 g)

120 min - 21 g - Goldings - 5.6% (51 IBU)
^ Hopeye (GB) HE-50G-HOPS-GOLDINGS (50 grams)
60 min - 21 g - Goldings - 5.6% (41 IBU)
^ Hopeye (GB) HE-50G-HOPS-GOLDINGS (50 grams)
30 min - 21 g - Goldings - 5.6% (29 IBU)
^ Hopeye (GB) HE-50G-HOPS-GOLDINGS (50 grams)

Dry Hops

3 days - 7 g - Goldings - 5.6%
^ Hopeye (GB) HE-50G-HOPS-GOLDINGS (50 grams)

Miscellaneous

Mash - 0.1 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 1.2 g - Calcium Chloride (CaCl2) 33 % 33%
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 1 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 0.9 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 - 1.9 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3

Yeast

1.5 pkg - Wyeast Labs Thames Valley Ale 1275

01 Brouwpunt 5L (120min) (rev 4)

Batch Size : 5.6 L
Boil Size : 9.56 L
Post-Boil Vol : 5.96 L

Mash Water : 7.89 L
Sparge Water : 4.31 L
Boil Time : 120 min
Total Water : 12.2 L



12 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

High fermentability
71.6 °C - Strike Temp
65.5 °C - 60 min - Temperature
85 °C - 10 min - Sparge

Fermentation Profile

Ale
20 °C - 14 days - Primary

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl)
Ca 34 Mg 9 Na 37 Cl 75 SO 74 HCO 23

SO/Cl ratio: 1
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

Target: ABV = 9.0%, IBU = 127, SRM = 9, OG = 1.102, FG = 1.034.

Pitch yeast @ 16 C.

<http://barclayperkins.blogspot.com/2020/07/lets-brew-1885-mew-langton-xxxx.html>