

Paul Wicksteed - Peculiar One - 5.4%

British Strong Ale

Author: Grant Walker / The Malt Miller

Type: All Grain

IBU : 29 (Tinseth)
BU/GU : 0.53
Colour : 72 EBC
Carbonation : 2.2 CO2-vol

Pre-Boil Gravity : 1.031
Original Gravity : 1.054
Final Gravity : 1.013

Fermentables (1.33 kg)

870 g - Best (Pale) Ale Malt 5.7 EBC (65.4%)
^ The Malt Miller (GB) MAL-00-042
164 g - 10 min - Boil - Candy Syrup Dark 220...
156 g - Light Crystal 150 170 EBC (11.7%)
117 g - Chocolate Malt 950 EBC (8.8%)
^ The Malt Miller (UK) MAL-02-004
12 g - 15 min - Boil - Molasses 158 EBC (0.9%)
11 g - Torrified Wheat 3.9 EBC (0.8%)
^ The Malt Miller (UK) MAL-03-006

Hops (11.4 g)

90 min - 4.1 g - Northern Brewer (T90) - 7.8%...
^ The Malt Miller (UK) HOP-06-003
20 min - 3.9 g - Northern Brewer (T90) - 7.8%...
^ The Malt Miller (UK) HOP-06-003
2 min - 3.4 g - Northern Brewer (T90) - 7.8%...
^ The Malt Miller (UK) HOP-06-003

Miscellaneous

Mash - 0.7 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 2.47 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.69 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 1 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 1 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
10 min - Boil - 1.217 g - Irish Moss
^ Lot # 4348
^ Brouwstore (NL) 125.249.1

Yeast

0.4 pkg - Lallemmand (LalBrew) Nottingham Yeast
^ The Malt Miller (UK) YEA-02-023

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

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

Mash Water : 3.43 L
Sparge Water : 6.45 L
Boil Time : 90 min
Total Water : 9.88 L



72 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
75 °C - 10 min - Mash out

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 58 Mg 12 Na 50 Cl 100 SO 100 HCO 67

SO/Cl ratio: 1
Mash pH: 5.3
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 = 5.5? %, IBU = 33, OG = 1.050, FG = 1.012.

Also included in the original recipe was Molasses, this can be added to the boil 15 minutes from the

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Recipe Notes

end along with the candy sugar, we would recommend decanting some of the boiling wort in to a jug and dissolving into the wort then adding back to the kettle to reduce the risk of scorching.

Yeast: WLP004 or Nottingham.

Pitch 4 grams of yeast.