

Courage X Ale (1914) v1 - 4.9%

Historical Beer

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Type: All Grain

IBU : 25 (Tinseth)
 BU/GU : 0.47
 Colour : 45 EBC
 Carbonation : 2 CO2-vol

Pre-Boil Gravity : 1.033
 Original Gravity : 1.053
 Final Gravity : 1.016

Fermentables (1.39 kg)

1.203 kg - Maris Otter Malt 6 EBC (86.6%)
 ^ Lot # 2500001777621 (12.05.2023)
 ^ Brouwmaatje (NL) BM-BL.051.513.2/1
 92 g - Crystal Medium 175 EBC (6.6%)
 ^ The malt Miller (UK) MAL-01-035
 51 g - 30 min - Steep - Blackprinz Malt 1335...
 44 g - Invert Sugar #3 98.5 EBC (3.2%)
 ^ From piloncillo.

Hops (11.9 g)

First Wort 100 - 1.8 g - Hallertauer Mittelfr...
 87 min - 4.5 g - Willamette (Whole) - 5% (11...
 ^ Lot # 20220911
 ^ Home grown by The Thirsty Otter
 52 min - 2.5 g - Willamette (Whole) - 5% (5 IBU)
 ^ Lot # 20220911
 ^ Home grown by The Thirsty Otter
 37 min - 3.1 g - Hallertauer Mittelfrueh - 3....

Miscellaneous

Mash - 0.23 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 1.4 g - Calcium Chloride (CaCl2) 33 % 33%
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.21 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 0.42 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 1.61 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.2 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3
 15 min - Boil - 0.509 items - Whirlfloc

Yeast

0.6 pkg - Wyeast Labs London Ale Yeast 1028
 ^ Brouwmaatje (NL) BM-BL.050.146.0

01 Brouwpunt 5L (100min) (rev 4)

Batch Size : 5.6 L
 Boil Size : 8.96 L
 Post-Boil Vol : 5.96 L

Mash Water : 3.89 L
 Sparge Water : 6.43 L
 Boil Time : 100 min
 Total Water : 10.32 L



45 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (90 min)
 77.8 °C - Strike Temp
 71 °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 57 Mg 6 Na 17 Cl 46 SO 107 HCO 33

SO/Cl ratio: 2.3
 Mash pH: 5.38
 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

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Recipe Notes

Target: ABV = 4.7 %, IBU = 26, EBC = 119, OG = 1.053, FG = 1.018.