

Young's Special London Ale (2006) - 6.4%

English IPA

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Type: All Grain

IBU : 26 (Tinseth)
BU/GU : 0.37
Colour : 13 EBC
Carbonation : 2.2 CO2-vol

Pre-Boil Gravity : 1.051
Original Gravity : 1.069
Final Gravity : 1.020

Fermentables (1.7 kg)

1.623 kg - Pale Ale Malt 5.5 EBC (95.3%)
^ The Malt Miller (UK) MAL-00-042
81 g - Crystal 20L 52 EBC (4.8%)

Hops (13 g)

70 min - 7.9 g - Fuggle (Whole) - 5% (17 IBU)
^ Worcester Hop Shop (UK)
30 min - 5.1 g - Goldings - 5.6% (9 IBU)
^ Hopeye (GB) HE-50G-HOPS-GOLDINGS (50 grams)

Miscellaneous

Mash - 0.69 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 1.28 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.69 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 1.29 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 2.55 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Mash - 0.8 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3

Yeast

1 pkg - Wyeast Labs London ESB Ale 1968

01 Brouwpunt 5L (70min) (rev 4)

Batch Size : 5.6 L
Boil Size : 8.06 L
Post-Boil Vol : 5.96 L

Mash Water : 5.11 L
Sparge Water : 4.71 L
Boil Time : 70 min
Total Water : 9.82 L



13 EBC

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
74 °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 81 Mg 15 Na 50 Cl 75 SO 200 HCO 67

SO/Cl ratio: 2.7
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 = 6.61%, IBU = 22.5, EBC = 12.8, OG = 1.069, FG = 1.019