

27 Timothy Taylor's - Landlord (clone) - 4.3%

Classic English-Style Pale Ale

Author: My Plonk Beer

Type: All Grain

IBU : 37 (Tinseth)
Color : 15 EBC
Carbonation : 2.4 CO₂-vol

Pre-Boil Gravity : 1.027
Post-Boil Gravity: 1.041
Original Gravity : 1.043
Final Gravity : 1.010

Fermentables (1.09 kg)

950 g - Finest Pale Ale Golden Promise 5.5 EB...
100 g - Torrified Wheat 3.9 EBC (9.2%)
29 g - Bottling - Sugar, Table (Sucrose) 2 EB...
10 g - Chocolate Malt 950 EBC (0.9%)

Hops (26.2 g)

60 min - 7.6 g - Fuggle - 4.5% (19 IBU)
30 min - 6.8 g - East Kent Goldings (EKG) - 5...
5 min - 11.8 g - Bobek (T90) - 3.6% (5 IBU)

Miscellaneous

Mash - 9.7 ml - Calcium Chloride (CaCl₂) 33 %...
Mash - 3.4 g - Epsom Salt (MgSO₄)
Mash - 3.7 ml - Lactic Acid 80% 80%
60 min - Boil - 0.15 g - Lipohop K
10 min - Boil - 1 g - Irish Moss
10 min - Boil - 1 items - Wort Chiller
Bottling - 15 items - Steinie bottle 33 cl (s...

Yeast

0.5 pkg - Lallemant (LalBrew) Nottingham Yeast

01 Brouwpunt 5L (60min) (rev 2)

Batch Size : 5.6 L
Boil Size : 9.16 L
Post-Boil V.: 5.96 L

Mash Water : 2.88 L
Sparge Water: 4 L
Boil Time : 60 min
Top-Up Water: 3.32 L
Total Water : 10.2 L

Brewhouse Efficiency: 71.8%
Mash Efficiency : 73.3%



15 EBC

Mash Profile

High fermentability
72.1 °C - Strike Temp
66 °C - 60 min - Temperature

Fermentation Profile

Ale
19 °C - 0 Bar - 14 days - Primary
19 °C - 0 Bar - 45 days - Conditioning

Water Profile

NL Hoofddorp Rein Tap Water (2020-Q1 WQR) (Pa...
Ca 72 Mg 18 Na 67 Cl 55 SO 79

SO/Cl ratio: 1.5
Mash pH : 5.44

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:

Recipe Notes

Original recipe by Paul Hutson.

Target:

ABV = 4.3 %

IBU = 36

The drinkers' favourite, a 4.3% classic pale ale with a complex citrus and hoppy aroma. A recent survey revealed that Landlord has the highest proportion of drinkers who call it their favourite ale. And it has won more awards than any other beer, winning both CAMRA's Champion Beer of Britain and the Brewing Industry Challenge C