

## xBmt-20200130 Imperial Yeast A09 Pub vs. Lallemand London ESB -

### American Brown Ale

Author: Matt Skillstad

Type: All Grain

IBU : 23 (Tinseth)  
 BU/GU : 0.41  
 Colour : 43 EBC  
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.046  
 Original Gravity : 1.056  
 Final Gravity : 1.019

### Fermentables (1.45 kg)

1.21 kg - Pale Malt (2 Row), Rahr 3.7 EBC (83...  
 120 g - Crystal Dark - 77L (Crisp) 148 EBC (8...  
 60 g - Chocolate (Briess) 690 EBC (4.1%)  
 60 g - Victory Malt 49.5 EBC (4.1%)

### Hops (16.4 g)

First Wort 40 - 3.2 g - Nugget - 12.3% (18 IBU)  
 10 min - 6.3 g - Willamette - 5.1% (5 IBU)  
 0 min - 6.9 g - Crystal - 3.3%

### Miscellaneous

Mash - 0.61 g - Baking Soda (NaHCO3)  
 ^ Lot # 41190621/3  
 ^ Brouwstore (NL) 003.106.2  
 Mash - 2.15 g - Calcium Chloride (CaCl2) 33 %...  
 ^ Lot # 115038  
 ^ Brouwstore (NL) 055.035.0  
 Mash - 0.61 g - Canning Salt (NaCl)  
 ^ Albert Heijn (NL)  
 Mash - 0.88 g - Epsom Salt (MgSO4)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 0.88 g - Gypsum (CaSO4)  
 ^ The Malt Miller (UK) CHE-03-004  
 Mash - 0.4 ml - Lactic Acid 80% 80%  
 ^ Lot # 20200213  
 ^ Brouwstore (NL) 003.002.3

### Yeast

0.5 pkg - Imperial Yeast A09 Pub OR Lalleman...

### 01 Brouwpunt 5L (40min) (rev 4)

Batch Size : 5.6 L  
 Boil Size : 7.16 L  
 Post-Boil Vol : 5.96 L

Mash Water : 4.35 L  
 Sparge Water : 4.32 L  
 Boil Time : 40 min  
 Total Water : 8.67 L



43 EBC

Brewhouse Efficiency: 71.8%  
 Mash Efficiency: 73.3%

### Mash Profile

154, 40min BIAB mash  
 76.7 °C - Strike Temp  
 70 °C - 40 min - Mash Step

### Fermentation Profile

Imported  
 19.4 °C - 4 days - Primary  
 19.4 °C - 10 days - Secondary  
 18.3 °C - 30 days - Conditioning

### Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...  
 Ca 58 Mg 12 Na 50 Cl 100 SO 100

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

Water Profile: Ca 100 | Mg 10 | Na 24 | SO4 55 | Cl 60  
<http://brulosophy.com/2020/01/30/yeast-comparison-imperial-yeast-a09-pub-vs-lallemand-london-esb-the-bru-club-xbmt-series/>