

Timothy Taylor's - Landlord (clone) v2 - 4.1%

Classic English-Style Pale Ale

Author: The Malt Miller

Type: All Grain

IBU : 35 (Tinseth)
 BU/GU : 0.86
 Colour : 14 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.026
 Original Gravity : 1.038
 Total Gravity : 1.040
 Final Gravity : 1.009

Fermentables (940 g)

923 g - Golden Promise Pale Ale Malt 5 EBC (9...
 ^ The Malt Miller (UK) MAL-00-034
 10 g - Pale Wheat Malt 3 EBC (1.1%)
 ^ The Malt Miller (UK) MAL-00-047
 7 g - Black Malt 1340 EBC (0.7%)
 ^ The Malt Miller (UK) MAL-
 29 g - Bottling - Sugar, Table (Sucrose) 2 EBC
 ^ Albert Heijn (NL)

Hops (20.8 g)

90 min - 6 g - Celeia (Styrian Goldings) T90...
 ^ The Malt Miller (UK) HOP-06-004
 90 min - 6 g - East Kent Goldings (EKG) - 5%...
 ^ The Malt Miller (UK) HOP-04-001
 10 min - 4.5 g - Celeia (Styrian Goldings) T9...
 ^ The Malt Miller (UK) HOP-06-004

Hop Stand

10 min hopstand @ 80 °C
 10 min - 4.3 g - Celeia (Styrian Goldings) T9...
 ^ The Malt Miller (UK) HOP-06-004

Miscellaneous

Mash - 0.31 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 0.83 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.83 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.28 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 1.64 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.3 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3
 10 min - Boil - 1 g - Irish Moss
 ^ Brouwstore (NL) 125.249.1

Yeast

0.5 pkg - Lallemend (LalBrew) Nottingham Yeast
 ^ The Malt Miller (UK) YEA-02-023

01 Brouwpunt 5L (90min) (rev 3)

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

Mash Water : 2.82 L
 Sparge Water : 6.86 L
 Boil Time : 90 min
 Total Water : 9.68 L



14 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

High fermentability
 72.1 °C - Strike Temp
 66 °C - 90 min - Temperature
 75 °C - 10 min - Mash Out

Fermentation Profile

Ale
 20 °C - 10 days - Primary
 20 °C - 45 days - Conditioning

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
 Ca 55 Mg 15 Na 45 Cl 75 SO 150

SO/Cl ratio: 2
 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:

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Recipe Notes

Target: ABV = 4.1 % (bottled), IBU = 36, OG = 1.045, FG = 1.010.

Recipe by The Malt Miller

(<https://www.themaltmiller.co.uk/product/timothy-taylor-landlord-premium-kit/>).