

Burton Ale - 7.6%

British Strong Ale

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Type: All Grain

IBU : 62 (Tinseth)
 BU/GU : 0.88
 Colour : 26 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.047
 Original Gravity : 1.071
 Final Gravity : 1.013

Fermentables (1.67 kg)

476 g - Extra Pale Maris Otter 3.1 EBC (28.6%)
 ^ The Malt Miller (UK) MAL-00-040
 476 g - Golden Promise Pale Ale Malt 5 EBC (28.6%)
 ^ The Malt Miller (UK) MAL-00-034
 280 g - Mild Ale Malt 7 EBC (16.8%)
 ^ The Malt Miller (UK) MAL-00-012
 140 g - Flaked Maize 3 EBC (8.4%)
 ^ The Malt Miller (UK) MAL-03-004
 140 g - 10 min - Boil - Sugar, Muscovado 49.5...
 84 g - Crystal Medium 175 EBC (5%)
 ^ The malt Miller (UK) MAL-01-035
 70 g - Amber Malt 50 EBC (4.2%)
 ^ The Malt Miller (UK) MAL-02-000

Hops (32.6 g)

60 min - 4.6 g - Admiral (T90) - 12.6% (26 IBU)
 ^ The Malt Miller (UK) HOP-04-011
 30 min - 14 g - East Kent Goldings (T90) - 5%...
 ^ The Malt Miller (UK) HOP-04-001
 10 min - 14 g - East Kent Goldings (T90) - 5%...
 ^ The Malt Miller (UK) HOP-04-001

Miscellaneous

Mash - 0.9 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

Yeast

0.3 pkg - White Labs Burton Ale WLP023

01 Brouwpunt 5L (60min) (rev 4)

Batch Size : 5.6 L
 Boil Size : 7.76 L
 Post-Boil Vol : 5.96 L

Mash Water : 4.58 L
 Sparge Water : 4.76 L
 Boil Time : 60 min
 Total Water : 9.34 L



26 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

Two Step Mash (90 min)
 67.6 °C - Strike Temp
 62 °C - 50 min - maltose rest
 70 °C - 40 min - Dextrose rest

Fermentation Profile

01 Ale + DR + Conditioning
 20 °C - 10 days - Primary
 22 °C - 4 days - Diacetyl rest
 20 °C - 45 days - Conditioning

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 = 7 %, IBU = 50, EBC = 38, OG = 1.070, FG = 1.020.