

## Truman 1939 Pale 1B v3 - 5.5%

### English IPA

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Type: All Grain

IBU : 38 (Tinseth)  
 BU/GU : 0.7  
 Colour : 12 EBC  
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.039  
 Original Gravity : 1.054  
 Final Gravity : 1.012

### Fermentables (1.29 kg)

978 g - Pale Ale Malt 6 EBC (75.6%)  
 ^ The Malt Miller (UK) MAL-00-010  
 125 g - Munich Dark 28 EBC (9.7%)  
 109 g - Flaked Maize 3 EBC (8.4%)  
 ^ The Malt Miller (UK) MAL-03-004  
 54 g - Brown Sugar, Light 15.8 EBC (4.2%)  
 28 g - Torrified Wheat 3.9 EBC (2.2%)  
 ^ The Malt Miller (UK) MAL-03-006

### Hops (21.4 g)

60 min - 5.1 g - Challenger (T90) - 6.1% (15...  
 ^ The Malt Miller (UK) HOP-04-000  
 30 min - 10.1 g - East Kent Goldings (T90) - ...  
 ^ The Malt Miller (UK) HOP-04-001

### Dry Hops

8 days - 6.2 g - East Kent Goldings (T90) - 6%

### Yeast

0.4 pkg - Lallemend (LalBrew) Windsor Yeast

### 01 Brouwput 5L (60min) (rev 4)

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

Mash Water : 3.64 L  
 Sparge Water : 5.4 L  
 Boil Time : 60 min  
 Total Water : 9.04 L



12 EBC

Brewhouse Efficiency: 71.8%  
 Mash Efficiency: 73.3%

### Mash Profile

01 One Step Mash (90 min)  
 73.3 °C - Strike Temp  
 67 °C - 90 min - Temperature

### 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

### 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 = 5.3 %, IBU = 40, EBC = 14. OG = 1.054, FG 1.014.

11g Challenger @ 60 min. (~29 IBU)  
 18g EKG @ 30 min. (~11 IBU)  
 11g EKG dry hop @ day 6

Pitch 4 grams of yeast.