

## Truman R1 (1960) - 9.1%

### English Barleywine

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Type: All Grain

IBU : 48 (Tinseth)  
 BU/GU : 0.51  
 Colour : 21 EBC  
 Carbonation : 2 CO2-vol

Pre-Boil Gravity : 1.051  
 Original Gravity : 1.093  
 Final Gravity : 1.024

### Fermentables (2.28 kg)

2.014 kg - Pale Ale Malt 5.5 EBC (88.4%)  
 ^ The Malt Miller (UK) MAL-00-042  
 106 g - Extra Light Crystal Malt 100 EBC (4.7%)  
 ^ The Malt Miller (UK) MAL-01-031  
 106 g - Flaked Maize 3 EBC (4.7%)  
 ^ The Malt Miller (UK) MAL-03-004  
 53 g - Invert Sugar #1 23.5 EBC (2.3%)

### Hops (27 g)

150 min - 8 g - Fuggle (Whole) - 5% (18 IBU)  
 ^ Worcester Hop Shop (UK)  
 60 min - 8 g - Fuggle (Whole) - 5% (16 IBU)  
 ^ Worcester Hop Shop (UK)  
 30 min - 8 g - East Kent Goldings (T90) - 5%...  
 ^ The Malt Miller (UK) HOP-04-001

### Dry Hops

4 days - 3 g - East Kent Goldings (T90) - 5%  
 ^ The Malt Miller (UK) HOP-04-001

### Miscellaneous

Mash - 0.9 g - Baking Soda (NaHCO3)  
 ^ Lot # 41190621/3  
 ^ Brouwstore (NL) 003.106.2  
 Mash - 3.1 g - Calcium Chloride (CaCl2) 33 % 33%  
 ^ Lot # 115038  
 ^ Brouwstore (NL) 055.035.0  
 Mash - 0.9 g - Canning Salt (NaCl)  
 ^ Albert Heijn (NL)  
 Mash - 0.9 g - Epsom Salt (MgSO4)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 1 g - Gypsum (CaSO4)  
 ^ The Malt Miller (UK) CHE-03-004  
 Mash - 1.5 ml - Lactic Acid 80% 80%  
 ^ Lot # 20200213  
 ^ Brouwstore (NL) 003.002.3

### Yeast

0.5 pkg - Wyeast Labs Whitbread Ale 1099

### 01 Brouwput 5L (150min) (rev 4)

Batch Size : 5.6 L  
 Boil Size : 10.46 L  
 Post-Boil Vol : 5.96 L

Mash Water : 6.68 L  
 Sparge Water : 6.04 L  
 Boil Time : 150 min  
 Total Water : 12.72 L



21 EBC

Brewhouse Efficiency: 71.8%  
 Mash Efficiency: 73.3%

### Mash Profile

01 One Step Mash (60 min)  
 68.7 °C - Strike Temp  
 63 °C - 60 min - Temperature

### Fermentation Profile

Ale  
 20 °C - 14 days - Primary

### Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...)  
 Ca 52 Mg 9 Na 50 Cl 99 SO 75

SO/Cl ratio: 0.8  
 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

Target: ABV = 8.0 %, IBU = 50, EBC = 21.7, OG = 1.0935, FG = 1.033.

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## Recipe Notes

<http://barclayperkins.blogspot.com/2021/01/lets-brew-1960-truman-r1.html>