

Robert Younger - Strong Ale (1960) - 7.5%

British Strong Ale

Author: Ronald Pattinson

Type: All Grain

IBU : 26 (Tinseth)
BU/GU : 0.37
Colour : 15 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.037
Original Gravity : 1.070
Final Gravity : 1.013

Fermentables (1.65 kg)

1.197 kg - Pale Ale Malt 5.5 EBC (72.7%)
^ The Malt Miller (UK) MAL-00-042
299 g - Flaked Maize 3 EBC (18.2%)
^ The Malt Miller (UK) MAL-03-004
136 g - 10 min - Boil - Invert Sugar #2 49.5...
14 g - 10 min - Boil - Premium Grade Light Li...
^ The Malt Miller (UK) EXT-01-010

Hops (15 g)

120 min - 6 g - Fuggles - 4.5% (15 IBU)
^ The Malt Miller (UK) HOP-04-002
30 min - 6 g - East Kent Goldings (T90) - 5%...
^ The Malt Miller (UK) HOP-04-001

Dry Hops

4 days - 3 g - East Kent Goldings (T90) - 5%

Miscellaneous

10 min - Boil - 13.5 ml - Caramel 2000 SRM
5 min - Boil - 2 ml - Licorice Root

Yeast

1 pkg - White Labs Edinburgh Ale WLP028

01 Brouwpunt 5L (120min) (rev 4)

Batch Size : 5.6 L
Boil Size : 9.56 L
Post-Boil Vol : 5.96 L

Mash Water : 4.49 L
Sparge Water : 6.63 L
Boil Time : 120 min
Total Water : 11.12 L



15 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
71 °C - Strike Temp
65 °C - 60 min - Temperature
76 °C - 5 min - Sparge

Fermentation Profile

Ale
20 °C - 14 days - Primary

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 = 6.88 %, IBU = 26, EBC = 41.4, OG = 1.070, FG = 1.018.
<http://barclayperkins.blogspot.com/2021/01/lets-brew-wednesday-1960-robert-younger.html>
Add 0.82 % (of grist weight) Caramel colourant 2000 SRM