

Fuller's Brewery - No. 2 PA (1944) - 3.2%

English-Style Pale Mild Ale

Author: Ronald Pattinson

Type: All Grain

IBU : 24 (Tinseth)
 BU/GU : 0.71
 Colour : 7 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.023
 Original Gravity : 1.034
 Final Gravity : 1.010

Fermentables (843 g)

685 g - Pale Ale Malt 5.5 EBC (81.3%)
 ^ The Malt Miller (UK) MAL-00-042
 132 g - Flaked Barley 3 EBC (15.7%)
 ^ The Malt Miller (UK) MAL-03-005
 13 g - 10 min - Boil - Invert Sugar #2 49.5 E...
 13 g - 10 min - Boil - Maltodextrin 5.9 EBC (...
 ^ The Malt Miller (UK) SUG-00-006

Hops (15 g)

90 min - 5 g - Fuggles - 4.5% (14 IBU)
 ^ The Malt Miller (UK) HOP-04-002
 30 min - 5 g - East Kent Goldings (T90) - 5%...
 ^ The Malt Miller (UK) HOP-04-001

Dry Hops

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

Miscellaneous

10 min - Boil - 2.5 ml - Caramel 1000 SRM

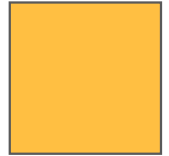
Yeast

0.5 pkg - White Labs English Ale WLP002

01 Brouwpunt 5L (90min) (rev 4)

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

Mash Water : 2.45 L
 Sparge Water : 7.11 L
 Boil Time : 90 min
 Total Water : 9.56 L



7 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
 69.9 °C - Strike Temp
 64 °C - 60 min - Temperature
 75 °C - 10 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 = 3.31 %, IBU = 28, EBC = 10.8, OG = 1.0345, FG = 1.0095.
<http://barclayperkins.blogspot.com/2021/03/lets-brew-1944-fullers-no-2-pa.html>