

Timothy Taylor's - Landlord (clone) - 4.5%

Classic English-Style Pale Ale

Author: Paul Hutson

Type: All Grain

IBU : 36 (Tinseth)
 BU/GU : 0.82
 Colour : 15 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.032
 Original Gravity : 1.041
 Total Gravity : 1.044
 Final Gravity : 1.010

Fermentables (1.09 kg)

950 g - Finest Pale Ale Golden Promise 5.5 EB...
 ^ The Malt Miller (UK) MAL-00-058
 100 g - Torried Wheat 3.9 EBC (9.2%)
 ^ The Malt Miller (UK) MAL-03-006
 29 g - Bottling - Sugar, Table (Sucrose) 2 EB...
 ^ Albert Heijn (NL)
 10 g - Chocolate Malt 950 EBC (0.9%)
 ^ The Malt Miller (UK) MAL-02-004

Hops (26 g)

60 min - 7.4 g - Fuggle (Whole) - 5% (18 IBU)
 ^ Worchester Hop Shop (UK)
 30 min - 6.8 g - East Kent Goldings (EKG) - 5...
 ^ The Malt Miller (UK) HOP-04-001
 5 min - 11.8 g - Bobek (T90) - 3.6% (4 IBU)
 ^ The Malt Miller (UK) HOP-06-015

Miscellaneous

Mash - 0.28 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 0.76 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.75 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.16 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 1.49 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.3 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3
 10 min - Boil - 1 g - Irish Moss
 ^ Brouwstore (NL) 125.249.1

Yeast

0.5 pkg - Lallemend (LalBrew) Nottingham Yeast
 ^ The Malt Miller (UK) YEA-02-023

01 Brouwpunt 5L (60min) (rev 3)

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

Mash Water : 2.88 L
 Sparge Water : 4 L
 Boil Time : 60 min
 Top-Up Water : 1.92 L
 Total Water : 8.8 L



15 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

High fermentability
 72.1 °C - Strike Temp
 66 °C - 60 min - Temperature

Fermentation Profile

Ale
 20 °C - 10 days - Primary
 20 °C - 45 days - Conditioning

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...)
 Ca 55 Mg 15 Na 45 Cl 75 SO 150

SO/Cl ratio: 2
 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

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Recipe Notes

Target: ABV = 4.3 % IBU = 36

Malt is ordered with standard crush @ The Malt Miller (<https://www.themaltmiller.co.uk/>).