

Barclay Perkins - Pale Ale (1914) - 6.8%

English IPA

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Type: All Grain

IBU : 45 (Tinseth)
Colour : 17 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.027
Original Gravity : 1.062
Final Gravity : 1.010

Fermentables (1.39 kg)

1.186 kg - Pale Ale Malt 5.5 EBC (85.2%)
^ The Malt Miller (UK) MAL-00-042
206 g - Invert Sugar #2 49.5 EBC (14.8%)

Hops (21.8 g)

150 min - 5.8 g - Fuggles - 4.5% (16 IBU)
^ The Malt Miller (UK) HOP-04-002
90 min - 5.8 g - Fuggles - 4.5% (15 IBU)
^ The Malt Miller (UK) HOP-04-002
30 min - 6.8 g - East Kent Goldings (T90) - 5...
^ The Malt Miller (UK) HOP-04-001

Dry Hops

4 days - 3.4 g - East Kent Goldings (T90) - 5%

Yeast

0.2 pkg - Wyeast Labs Whitbread Ale 1099

01 Brouwpunt 5L (150min) (rev 4)

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

Mash Water : 3.56 L
Sparge Water : 8.16 L
Boil Time : 150 min
Total Water : 11.72 L

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%



17 EBC

Mash Profile

01 One Step Mash (60 min)
72.1 °C - Strike Temp
66 °C - 60 min - Temperature
77 °C - 10 min - Mash Out

Fermentation Profile

01 Ale + DR + Conditioning
18 °C - 10 days - Primary
21 °C - 4 days - Diacetyl rest
18 °C - 45 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 = 6.09 %, IBU = 71, EBC = 13.8, OG = 1.062, FG = 1.016.
<http://barclayperkins.blogspot.com/2021/01/lets-brew-1914-barclay-perkins-pa.html>