

Fuller's Brewery - OBE (1939) - 6.6%

British Strong Ale

Author: Ronald Pattinson

Type: All Grain

IBU : 38 (Tinseth)
BU/GU : 0.56
Colour : 10 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.045
Original Gravity : 1.069
Final Gravity : 1.019

Fermentables (1.67 kg)

1.377 kg - Pale Ale Malt 5.5 EBC (82.6%)
^ The Malt Miller (UK) MAL-00-042
238 g - Flaked Maize 3 EBC (14.3%)
^ The Malt Miller (UK) MAL-03-004
53 g - 10 min - Boil - Corn Sugar (Dextrose)...

Hops (22.5 g)

90 min - 10 g - Fuggles - 4.5% (22 IBU)
^ The Malt Miller (UK) HOP-04-002
30 min - 10 g - Fuggles - 4.5% (16 IBU)
^ The Malt Miller (UK) HOP-04-002

Dry Hops

7 days - 2.5 g - East Kent Goldings (T90) - 5%

Miscellaneous

10 min - Boil - 15.6 ml - Caramel 1000 SRM

Yeast

0.9 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 : 4.85 L
Sparge Water : 5.48 L
Boil Time : 90 min
Total Water : 10.33 L



10 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
66 °C - 10 min - After underlet
75 °C - 10 min - Sparge

Fermentation Profile

Ale
19 °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 = 6.55 %, IBU = 48, EBC = 37.4, OG = 1.0695, FG = 1.020.
<http://barclayperkins.blogspot.com/2020/12/lets-brew-wednesday-1939-fullers-obe.html>
Pitch @ 15.8 C