

William Younger No. 1 (1943) - 7.1%

British Strong Ale

Author: Ronald Pattinson

Type: All Grain

IBU : 32 (Tinseth)
 BU/GU : 0.44
 Colour : 35 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.042
 Original Gravity : 1.074
 Final Gravity : 1.020

Fermentables (1.86 kg)

1.396 kg - Pale Ale Malt 5.5 EBC (75%)
 ^ The Malt Miller (UK) MAL-00-042
 310 g - Flaked Barley 3 EBC (16.7%)
 ^ The Malt Miller (UK) MAL-03-005
 155 g - Crystal Dark 265 EBC (8.3%)
 ^ The Malt Miller (UK) MAL-01-038

Hops (17 g)

150 min - 4 g - Brewer's Gold (T90) - 5.2% (1...
 ^ The Malt Miller (UK) HOP-06-011
 150 min - 2 g - Fuggles - 4.5% (5 IBU)
 ^ The Malt Miller (UK) HOP-04-002
 60 min - 4 g - Fuggles - 4.5% (9 IBU)
 ^ The Malt Miller (UK) HOP-04-002
 30 min - 5 g - Fuggles - 4.5% (8 IBU)
 ^ The Malt Miller (UK) HOP-04-002

Dry Hops

4 days - 2 g - East Kent Goldings (T90) - 5%
 ^ The Malt Miller (UK) HOP-04-001

Miscellaneous

Mash - 0.9 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 3 g - Calcium Chloride (CaCl2) 33 % 33%
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.9 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.2 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 1.3 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.5 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

Yeast

0.5 pkg - White Labs Edinburgh Ale WLP028

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

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

Mash Water : 5.58 L
 Sparge Water : 6.79 L
 Boil Time : 150 min
 Total Water : 12.37 L



35 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
 73.3 °C - Strike Temp
 67 °C - 60 min - Temperature
 71 °C - 10 min - Sparge

Fermentation Profile

Ale
 20 °C - 14 days - Primary

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
 Ca 58 Mg 12 Na 52 Cl 100 SO 100

SO/Cl ratio: 1
 Mash pH: 5.39
 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 = 7.14 %, IBU = 33, EBC = 31.5, OG = 1.076, FG = 1.022.
<http://barclayperkins.blogspot.com/2021/03/lets-brew-wednesday-1943-william.html>