

Truman 1939 Pale 1B v2 - 5.5%

English IPA

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Type: All Grain

IBU : 39 (Tinseth)
 BU/GU : 0.7
 Colour : 12 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.040
 Original Gravity : 1.055
 Final Gravity : 1.013

Fermentables (1.33 kg)

1.006 kg - Pale Ale Malt 6 EBC (75.7%)
 ^ The Malt Miller (UK) MAL-00-010
 128 g - Munich Dark 28 EBC (9.6%)
 111 g - Flaked Maize 3 EBC (8.4%)
 ^ The Malt Miller (UK) MAL-03-004
 56 g - Brown Sugar, Light 15.8 EBC (4.2%)
 28 g - Torrified Wheat 3.9 EBC (2.1%)
 ^ The Malt Miller (UK) MAL-03-006

Hops (16.7 g)

60 min - 8.9 g - Challenger (T90) - 6.1% (26...
 ^ The Malt Miller (UK) HOP-04-000
 30 min - 5.6 g - East Kent Goldings (T90) - 6...
 ^ The Malt Miller (UK) HOP-04-001

Dry Hops

8 days - 2.2 g - East Kent Goldings (T90) - 6%

Yeast

0.4 pkg - Lallemend (LalBrew) Windsor Yeast

01 Brouwpunt 5L (60min) (rev 4)

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

Mash Water : 3.74 L
 Sparge Water : 5.34 L
 Boil Time : 60 min
 Total Water : 9.08 L



12 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (90 min)
 73.3 °C - Strike Temp
 67 °C - 90 min - Temperature

Fermentation Profile

01 Ale + DR + Conditioning
 18 °C - 10 days - Primary
 21 °C - 4 days - Diacetyl rest
 18 °C - 14 days - Carbonation
 18 °C - 28 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 = 5.6 %, IBU = 42, EBC = 11. OG = 1.054, FG 1.011.

18 g Challenger @ 60 min. (~32 bu)
 10 g EKG @ 30 min. (~10 bu)
 4 g EKG dry hop @ day 6

Pitch 4 grams of yeast.