

Fuller's Brewery - 1845 (clone) - 6.3%

British Strong Ale

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Type: All Grain

IBU : 52 (Tinseth)
BU/GU : 0.8
Colour : 39 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.050
Original Gravity : 1.065
Final Gravity : 1.017

Fermentables (1.62 kg)

1.248 kg - Pale Malt, Maris Otter 5.9 EBC (76...
173 g - Caraamber 71 EBC (10.7%)
173 g - Caramel/Crystal Malt 148 EBC (10.7%)
29 g - Chocolate Malt Low Colour 450 EBC (1.8%)

Hops (30.5 g)

60 min - 16.4 g - East Kent Goldings (EKG) -...
15 min - 14.1 g - East Kent Goldings (EKG) -...

Miscellaneous

15 min - Boil - 0.28 ml - Protafloc

Yeast

0.9 pkg - Wyeast Labs Scottish Ale 1728

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

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

Mash Water : 4.87 L
Sparge Water : 4.57 L
Boil Time : 60 min
Total Water : 9.44 L



39 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

High fermentability plus mash out
72.1 °C - Strike Temp
66 °C - 60 min - Temperature
76 °C - 10 min - Mash Out

Fermentation Profile

Ale
18 °C - 5 days - Primary
20 °C - 15 days - Secondary

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

Used Wyeast 1728 Scottish Ale. Strong, rich and fruity. Like drinking a beer full of raisin.