

Billy de Jeune No.1 (1879) - 6.7%

British Strong Ale

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Type: All Grain

IBU : 58 (Tinseth)
 Colour : 11 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.044
 Original Gravity : 1.071
 Final Gravity : 1.020

Fermentables (1.74 kg)

1.174 kg - Pale Ale Malt 6 EBC (67.6%)
 ^ The Malt Miller (UK) MAL-00-010
 562 g - Golden Promise Pale Ale Malt 5 EBC (3...
 ^ The Malt Miller (UK) MAL-00-034

Hops (28 g)

90 min - 5 g - Cluster Fugget (T90) - 8.1% (2...
 ^ Yakima Chief
 90 min - 5 g - Northern Brewer (T90) - 7.8% (...
 ^ The Malt Miller (UK) HOP-06-003
 60 min - 5 g - Spalter - 4.5% (11 IBU)
 30 min - 5 g - Hallertauer Mittelfrueh (T90)...
 ^ The Malt Miller (UK) HOP-06-008

Dry Hops

4 days - 4 g - East Kent Goldings (T90) - 5%
 4 days - 4 g - Spalter - 4.5%

Miscellaneous

Mash - 0.31 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 0.31 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 2 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3
 Sparge - 1.11 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

Yeast

0.5 pkg - Lallemend (LalBrew) Windsor Yeast

01 Brouwpunt 5L (120min) (rev 4)

Batch Size : 5.6 L
 Boil Size : 9.56 L
 Post-Boil Vol : 5.96 L

Mash Water : 5.21 L
 Sparge Water : 6.14 L
 Boil Time : 120 min
 Total Water : 11.35 L

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (120 min)
 75.5 °C - Strike Temp
 69 °C - 120 min - Temperature

Fermentation Profile

01 Ale + DR + Conditioning
 16 °C - 10 days - Primary
 19 °C - 4 days - Diacetyl rest
 15 °C - 45 days - Conditioning

Water Profile

NL Hoofddorp Rein Tap Water (2020-Q3 WQR) (St...
 Ca 46 Mg 13 Na 68 Cl 92 SO 75

SO/Cl ratio: 0.8

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:



11 EBC

Recipe Notes

Target: ABV = 9.3 %, IBU = 89, EBC = 26, OG = 1.086, FG = 1.015.
<https://www.homebrewinguk.com/post/strong-ale-youngers-no-1-10401847>
 Tweaked the hop bill for style conformance.