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Joshua Tetley & Sons ;

Pale Ale : Wednesday 27th September 1916 **IBU** : 40 **A.B.V**: 6 %

Original Gravity : 1.057 **Racking Gravity** : 1.011 **Final Gravity** : 1.008

MALT

Chevalier Pale Ale Malt 40 % Maris Otter Pale Ale malt 34 %

SUGARS

No 2 Invert Sugar 26 %

MASHING

Mash Heat : At goods in - + 120 Minutes : 65 C @ 3.070 L/Kg

SPARGING

Sparge at Taps + 5 /10 mins at : 74 c @ 4.165 L/Kg until a last runnings gravity of 1.000.5 .

COPPER

A 2 hour boil , with Hop Charging as thus : 1St @ + 15 M ,2Nd @ + 45, 3Rd @ + 90 Refined Cane Sugar @ L/ Off -15-20,Golden Cane @ L/ Off – 10, Demerara Sugar at L/Off .
Add the copper finings @ L/off -15 , then stand the copper ½ hour at Let Off , cool to pitching heat ; then add the Hop Back additions a % of the whole of the Copper Hop Weight then stand for ½ hour before running to the F.V and pitching with yeast .

HOPS :

1St Charge @ + 15@: 1.041 = Fuggles 20 IBU 2NdCharge:@+ 45@ 1.047=Goldings 12 IBU

3Rd Charge @ + 90 @ 1.050 = Goldings 6 IBU ; Fuggles 2 IBU

Racking Hops : **Per** 25 L : Goldings 5 g Fuggles 4 g ; at Racking Point .

YEAST , PITCHING , ATTENUATION & MATURATION

Pitch 3.8 G/Litre of a LIVE BARM/STARTER;of a YORKSHIRE SQUARE TYPE YEAST at 15 C . Rouse at Pitch + 18-24 hours , and at every eight hours until 1.005 above racking gravity .

Allow a free rise to 20 c by the end of day three , @ 1.026-1.025 ; reduce over the next 24 hours to 19 c @ 1.018 , cool over the next two days to 17.25c and then over 12 to 16 c and rack to container at 14 c @ 1.011 . Stand 4 days @ 14 c before cellaring @ 10 c for 1 month ; then add barrel finings and roll and stillage , Stillage 56 hours before tap & vent and condition 2 days before drinking & enjoying !!

BOTTLING :

Rack to the bottling conditioning vessel at 1.015 , and cool to 12 – 13 c , add the Racking Hops as above , and mature at 12 c until at 1.011.5 , then bottle at 12 – 14 c and stand for 1 week before cellaring for a minimum of 1 ½ months at 10 12 c .