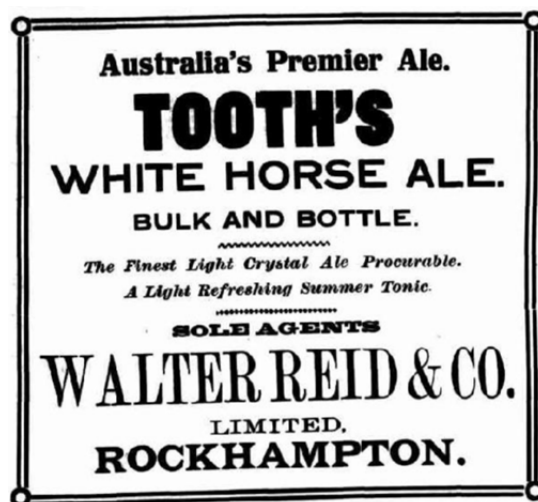


1917 Tooth's Pale Ale

Batch 23 – 3rd of February 1916

Recipe Specifics

Batch Size (L): 23.00 Wort Size (L): 23.00
Total Grain (kg): 4.39
Anticipated OG: 1.048 Plato: 11.82
Anticipated FG: 1.008
Anticipated EBC: 18
Anticipated IBU: 42
Alcohol: ~5.2% ABV



Grain/Extract/Sugar

%	Amount kg.	Name	Origin	Potential	EBC
36.4	1.60	TF Maris Otter Pale Ale Malt	UK	77.91	5
33.7	1.48	Castle 6-row Pilsner Malt	BE	64.92	5
21.6	0.95	Raw or Demerara Sugar	AU	100.00	0
8.2	0.36	TF Flaked Maize	UK	86.56	0

Water Treatment

Based on Sydney soft water; 3g Gypsum, 1g Calcium Chloride, and 1g Magnesium Sulphate in mash.

Mash Schedule

Single infusion mash at 66°C for 90 minutes.

Boil

70 minutes - Sugar, and Whirlfloc added at 15 minutes.

Hops

Amount	Name	Form	Alpha	IBU	Boil Time
21.0 g.	East Kent Goldings	Pellet	4.75	12.8	70 min.
21.0 g.	Cluster (Australia)	Pellet	7.60	20.5	70 min.
21.0 g.	East Kent Goldings	Pellet	4.75	9.5	30 min.

Yeast

White Labs WLP059 Melbourne Ale.

Fermentation

18°C for 2 days then let rise to 23°C. Log - pitching rate 1.2 lb/brl. (imperial 36 gal)

Carbonate the beer at 2 volumes.

Note - Recipe based on 75% efficiency.

Advertising. (1917, June 2). *The Western Champion and General Advertiser for the Central-Western Districts* p7, <http://nla.gov.au/nla.news-article77789585>