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

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

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

<table>
<thead>
<tr>
<th>Amount</th>
<th>Name</th>
<th>Form</th>
<th>Alpha</th>
<th>IBU</th>
<th>Boil Time</th>
</tr>
</thead>
<tbody>
<tr>
<td>21.0 g.</td>
<td>East Kent Goldings</td>
<td>Pellet</td>
<td>4.75</td>
<td>12.8</td>
<td>70 min.</td>
</tr>
<tr>
<td>21.0 g.</td>
<td>Cluster (Australia)</td>
<td>Pellet</td>
<td>7.60</td>
<td>20.5</td>
<td>70 min.</td>
</tr>
<tr>
<td>21.0 g.</td>
<td>East Kent Goldings</td>
<td>Pellet</td>
<td>4.75</td>
<td>9.5</td>
<td>30 min.</td>
</tr>
</tbody>
</table>

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.


Peter Symons 2015