

# ET Pub Ale-Homebrew

**Type:** All Grain  
**Batch Size:** 5.0 gal  
**Boil Size:** 5.7 gal  
**Boil Time:** 60 min  
**End of Boil Vol:** 5.5 gal  
**Final Bottling Vol:** 4.8 gal  
**Fermentation:** Typical Ale  
**Taste Notes:**



Prepare for Brewing

Total Water Needed: 7.0 gal

## Water Prep

| Amt     | Name                            | Type        | # | %/IBU | Volume |
|---------|---------------------------------|-------------|---|-------|--------|
| 7.0 gal | Distilled Water                 | Water       | 1 | -     | -      |
| 3.05 g  | Calcium Chloride (Mash)         | Water Agent | 2 | -     | -      |
| 2.73 g  | Gypsum (Calcium Sulfate) (Mash) | Water Agent | 3 | -     | -      |
| 2.06 g  | Epsom Salt (MgSO4) (Mash)       | Water Agent | 4 | -     | -      |
| 0.97 g  | Chalk (Mash)                    | Water Agent | 5 | -     | -      |
| 0.44 g  | Salt (Mash)                     | Water Agent | 6 | -     | -      |

## Mash or Steep Grains

### Mash Ingredients

| Amt          | Name                                | Type  | #  | %/IBU  | Volume  |
|--------------|-------------------------------------|-------|----|--------|---------|
| 5 lbs        | Rice, Biscuit, Eckert (4.0 SRM)     | Grain | 7  | 57.1 % | 0.4 gal |
| 1 lbs 8.0 oz | Millet, Goldfinch, Grouse (7.0 SRM) | Grain | 8  | 17.1 % | 0.1 gal |
| 1 lbs 8.0 oz | Millet, Pale, Grouse (2.0 SRM)      | Grain | 9  | 17.1 % | 0.1 gal |
| 12.0 oz      | Millet, Griffin, Grouse (121.0 SRM) | Grain | 10 | 8.6 %  | 0.1 gal |
| 11.00 ml     | Ondea Pro (Mash 130.0 mins)         | Other | 11 | -      | -       |
| 9.00 ml      | Termamyl SC (Mash 130.0 mins)       | Other | 12 | -      | -       |
| 7.00 ml      | Ceremix Flex (Mash 130.0 mins)      | Other | 13 | -      | -       |

### Mash Steps

| Name      | Description                      | Step Temperature | Step Time |
|-----------|----------------------------------|------------------|-----------|
| Mash Step | Add 3.1 gal of water at 139.31 F | 125.00 F         | 20 min    |
| Mash Step | Heat to 175.00 F over 60 min     | 175.00 F         | 60 min    |

- Fly sparge with 3.9 gal water at 212.00 F
- Add water to achieve boil volume of 5.7 gal
- Estimated pre-boil gravity is 1.043 SG

## Notes

### Boil Ingredients

| Amt        | Name   | Type        | #  | %/IBU     | Volume |
|------------|--|-------------|----|-----------|--------|
| 0.60 oz    | Whitbread Golding Variety (WGV) [8.50 %] - Boil 90.0 min   | Hop         | 14 | 20.7 IBUs | -      |
| 3.92 g     | Calcium Chloride (Boil)                                    | Water Agent | 15 | -         | -      |
| 3.50 g     | Gypsum (Calcium Sulfate) (Boil)                            | Water Agent | 16 | -         | -      |
| 2.65 g     | Epsom Salt (MgSO4) (Boil)                                  | Water Agent | 17 | -         | -      |
| 1.25 g     | Chalk (Boil)   | Water Agent | 18 | -         | -      |
| 0.56 g     | Salt (Boil)  | Water Agent | 19 | -         | -      |
| 0.60 oz    | Styrian Golding (Savinja Golding) [3.50 %] - Boil 30.0 min | Hop         | 20 | 6.7 IBUs  | -      |
| 1.00 Items | Whirfloc Tablet (Boil 15.0 mins)                           | Fining      | 21 | -         | -      |
| 0.30 oz    | Styrian Golding (Savinja Golding) [3.50 %] - Boil 10.0 min | Hop         | 22 | 2.1 IBUs  | -      |
| 1.43 g     | Yeastex 61 (Boil 10.0 mins)                                | Other       | 23 | -         | -      |

### Steeped Hops

| Amt | Name | Type | # | %/IBU | Volume |
|-----|------|------|---|-------|--------|
|-----|------|------|---|-------|--------|

0.30 oz | Styrian Golding (Savinja Golding) [3.50 %] - Steep/Whirlpool 30.0... | Hop | 24 | 1.5 IBUs | -

- Estimated Post Boil Vol: 5.5 gal and Est Post Boil Gravity: 1.047 SG

### Cool and Transfer Wort

- Cool wort to fermentation temperature
- Transfer wort to fermenter
- Add water if needed to achieve final volume of 5.0 gal

### Pitch Yeast and Measure Gravity and Volume

#### Fermentation Ingredients

| Amt     | Name  | Type  | #  | %/IBU | Volume |
|---------|---|-------|----|-------|--------|
| 1.0 pkg | London ESB English Style Ale Yeast (Lallemand #-) [23.7 ml] | Yeast | 25 | -     | -      |

- Measure Actual Original Gravity \_\_\_\_\_ (Target: 1.047 SG)
- Measure Actual Batch Volume \_\_\_\_\_ (Target: 5.0 gal)

### Fermentation

- Primary temp: 68.00 F Primary length: 12.00 days
- Secondary temp: 68.00 F Secondary length: 0.00 days
- Tertiary temp: 65.00 F Tertiary length: 0.00 days

### Dry Hop and Bottle/Keg

- Measure Final Gravity: \_\_\_\_\_ (Estimate: 1.017 SG)
- Carbonation: Keg with 7.84 PSI
- Drink and enjoy!