

Plum Pudding #1 - 4.9%

Fruit Beer

Author: Big Nose Brewery

Type: All Grain

IBU : 25 (Tinseth)
 BU/GU : 0.49
 Colour : 19 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.045
 Original Gravity : 1.052
 Final Gravity : 1.015

Fermentables (5.15 kg)

4.65 kg - Maris Otter 6 EBC (90.3%)
 250 g - Extra Light Crystal 100 100 EBC (4.9%)
 150 g - Cara Gold Malt 12 EBC (2.9%)
 100 g - Special B 300 EBC (1.9%)

Hops (100 g)

60 min - 55 g - Styrian Goldings - 3.4% (21 IBU)
 10 min - 35 g - Styrian Goldings - 3.4% (5 IBU)
 0 min - 10 g - Styrian Goldings - 5.4%

Miscellaneous

Mash - 0.16 g - Baking Soda (NaHCO3)
 Mash - 0.11 ml - CRS/AMS
 Mash - 0.16 g - Calcium Chloride (CaCl2)
 Mash - 0.16 g - Canning Salt (NaCl)
 Mash - 1.28 g - Epsom Salt (MgSO4)
 Mash - 1.12 g - Gypsum (CaSO4)
 Mash - 3 ml - Lactic Acid 80%
 Mash - 1.12 g - Slaked Lime (Ca(OH)2)
 Sparge - 0.14 g - Baking Soda (NaHCO3)
 Sparge - 0.1 ml - CRS/AMS
 Sparge - 0.14 g - Calcium Chloride (CaCl2)
 Sparge - 0.14 g - Canning Salt (NaCl)
 Sparge - 1.12 g - Epsom Salt (MgSO4)
 Sparge - 0.98 g - Gypsum (CaSO4)
 Sparge - 1.63 ml - Lactic Acid 80%
 Sparge - 0.98 g - Slaked Lime (Ca(OH)2)
 15 min - Boil - 0.5 g - Protafloc

Yeast

1 pkg - Wyeast Labs West Yorkshire Ale 1469

Starter

Step 1: 1 L (99 g DME / 120 g LME)
 226 billion yeast cells
 10 million cells / ml

Grainfather G30

Batch Size : 23 L
 Boil Size : 28.5 L
 Post-Boil Vol : 25 L
 Mash Water : 17.41 L
 Sparge Water : 15.21 L
 Boil Time : 60 min
 Total Water : 32.62 L



19 EBC

Brewhouse Efficiency: 77%
 Mash Efficiency: 80.3%

Mash Profile

High fermentability
 66 °C - 60 min - Temperature

Fermentation Profile

Ale
 20 °C - 14 days - Primary

Water Profile

Reverse Osmosis Water (English Ale)
 Ca 52 Mg 7 Na 6 Cl 10 SO 65

SO/Cl ratio: 6.3

Mash pH: 5.45

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:

Recipe Notes

Plum extract mixed with Rum to be added post fermentation.