

1867 Barclay Perkins EI

- Porter for export to India.
- Same as domestic porter, just more heavily hopped.
- Beers exported to India were no stronger than those sold in Britain.
- Unusual for crystal malt to be used in a porter this early.

1867 Barclay Perkins EI		
Pale malt	8.50 lb (3.9 kg)	64.15%
Brown malt	2.00 lb (910 g)	15.09%
Crystal malt 60L	2.25 lb (1 kg)	16.98%
Black malt	0.50 lb (225 g)	3.77%
Golding 90 min	2.50 oz (71 g)	
Golding 60 min	2.00 oz (57 g)	
OG	1055	
FG	1016	
ABV	5.16	
Apparent attenuation	70.91%	
IBU	68	
SRM	30	
Mash at	152°F (66.7°C)	
Sparge at	168°F (75.6°C)	
Boil time	90 min	
Pitching temp	65°F (18.3°C)	
Yeast	Wyeast 1098 British Ale—dry	
	Wyeast 1099 Whitbread Ale	

Original mashing scheme:

	mash temperature	gallons water
mash 1	152°F (66.7°C)	2.5 (9.5 L)
mash 2	164°F (73.3°C)	1.5 (5.7 L)
mash 3	166°F (74.4°C)	1.5 (5.7 L)
sparge	168°F (75.6°C)	1 (3.8 L)

1850 Truman Imperial

- Fellow London brewer Truman also made an imperial stout, though not quite as strong.
- Has a lunatic level of hopping.
- All the hops in the original were from the 1850 crop.

1850 Truman Imperial		
Pale malt 2 row	19.00 lb (8.6 kg)	80.00%
Brown malt	4.25 lb (1.9 kg)	17.89%
Black malt	0.50 lb (225 g)	2.11%
Golding 90 min	6.25 oz (177 g)	
Golding 60 min	6.00 oz (170 g)	
Golding 30 min	6.00 oz (170 g)	
OG	1099	
FG	1028	
ABV	9.39	
Apparent attenuation	71.72%	
IBU	174	
SRM	31	
Mash at	164°F (73.3°C)	
Sparge at	175°F (79.4°C)	
Boil time	90 min	
Pitching temp	62°F (16.7°C)	
Yeast	Wyeast 1098 British Ale—dry	
	Wyeast 1099 Whitbread Ale	

Original mashing scheme:

	mash temperature	gallons water
mash 1	164°F (73.3°C)	3 (11.4 L)
mash 2	169°F (76.1°C)	3.5 (13.2 L)

1885 Younger XP

- William Younger used lots of continental hops: Spalt, Saaz, and Bohemian.
- Mixed continental with Kent hops.
- Kent hops were brought back by ships that had taken their beer to London.
- Hopping rate much lower than in 1853.

1885 Younger XP		
Pale malt 2 row	12.50 lb (5.7 kg)	100.00%
Cluster 90 min	2.00 oz (57 g)	
Spalt 60 min	2.00 oz (57 g)	
Golding 30 min	2.00 oz (57 g)	
OG	1054	
FG	1013	
ABV	5.42	
Apparent attenuation	75.93%	
IBU	92	
SRM	5	
Mash at	152°F (66.7°C)	
Sparge at	163°F (72.8°C)	
Boil time	90 min	
Pitching temp	59°F (15°C)	
Yeast	WLP028 Edinburgh Ale	

Original mashing scheme: an infusion followed by a single sparge.

1899 Barclay Perkins XLK

- Barclay brewed two pale ales: the classier PA at 1060° and XLK at 1052°.
- In the 1920s and 1930s, PA sold as best bitter, XLK as bitter.
- Contains rice as well as the usual pale malt, sugar, and Kent hops.

1899 Barclay Perkins XLK		
Pale malt 2 row	7.00 lb (3.2 kg)	60.87%
Flaked rice	3.25 lb (1.5 kg)	28.26%
No. 1 invert sugar	1.25 lb (567 g)	10.87%
Fuggles 90 min	1.50 oz (43 g)	
Fuggles 60 min	1.50 oz (43 g)	
Fuggles 30 min	1.50 oz (43 g)	
OG	1052	
FG	1010	
ABV	5.56	
Apparent attenuation	80.77%	
IBU	60	
SRM	5	
Mash at	150°F (65.6°C)	
Sparge at	165°F (73.9°C)	
Boil time	90 min	
Pitching temp	60°F (15.6°C)	
Yeast	Wyeast 1098 British Ale—dry	
	Wyeast 1099 Whitbread Ale	

Original mashing scheme:

	mash temperature	gallons water
mash 1	150°F (65.6°C)	2.25 (8.5 L)
underlet	152°F (66.7°C)	0.5 (1.9 L)
mash 2	157°F (69.4°C)	1 (3.8 L)
sparge	165°F (73.9°C)	2.75 (10.4 L)

1910 Fuller's AK

- First AK recipe I ever found.
- Recipe more complicated than those of other London brewers.
- I've simplified the many sugars to just No. 1 and No. 2 invert.

1910 Fuller's AK		
Pale malt 2 row	3.50 lb (1.6 kg)	37.84%
Pale malt 6 row	3.50 lb (1.6 kg)	37.84%
Flaked corn	0.50 lb (225 g)	5.41%
No. 2 invert sugar	0.50 lb (225 g)	5.41%
No. 3 invert sugar	1.25 lb (567 g)	13.51%
Cluster 90 min	1.00 oz (28 g)	
Fuggles 60 min	1.00 oz (28 g)	
Golding 30 min	1.00 oz (28 g)	
OG	1045	
FG	1009	
ABV	4.76	
Apparent attenuation	80.00%	
IBU	49	
SRM	10	
Mash at	150°F (65.6°C)	
Sparge at	165°F (73.9°C)	
Boil time	90 min	
Pitching temp	60°F (15.6°C)	
Yeast	Wyeast 1968 London ESB or	
	White Labs WLP002 English Ale	

Original mashing scheme:

	mash temperature	gallons water
mash	150°F (65.6°C)	2 (7.6 L)
underlet	155°F (68.3°C)	0.5 (1.9 L)
sparge	168°F (75.6°C)	2 (7.6 L)
sparge	165°F (73.9°C)	2 (7.6 L)

1890 Whitbread X

- By the 1890s most London brewers made just one mild, X Ale.
- Uses two types of foreign hops, American and German.

July 14th 1890 Whitbread X		
Mild malt	10.5 lb (4.8 kg)	75.00%
Pale malt	1.50 lb (680 g)	10.71%
No. 2 invert	2.00 lb (907 g)	14.29%
Cluster 90 min	1.00 oz (28 g)	
Fuggles 60 min	2.00 oz (57 g)	
Spalter 30 min	1.25 oz (35 g)	
OG	1060	
FG	1016	
ABV	5.82	
Apparent attenuation	73.33%	
IBU	58	
SRM	8	
Mash at	150°F (65.6°C)	
Sparge at	165°F (73.9°C)	
Boil time	90 min	
Pitching temp	60°F (15.6°C)	
Yeast	Wyeast 1098 British Ale—dry	
	Wyeast 1099 Whitbread Ale	

Original mashing scheme:

	mash temperature	gallons water
mash 1	148°F (64.4°C)	2.75 (10.4 L)
underlet	150°F (65.6°C)	1 (3.8 L)
mash 2	156°F (68.9°C)	1.5 (5.7 L)
sparge	165°F (73.9°C)	1.5 (5.7 L)

1846 Truman XXXXK

- Another insanely strong stock ale from Truman.
- One type of malt and one type of hops.
- High attenuation giving an ABV of 11 percent.

1846 Truman XXXXK		
Pale malt 2 row	27.50 lb (12.5 kg)	100.00%
Golding 90 min	8.00 oz (227 g)	
Golding 30 min	8.00 oz (227 g)	
OG	1118	
FG	1035	
ABV	10.98	
Apparent attenuation	70.34%	
IBU	136	
SRM	9	
Mash at	152°F (66.7°C)	
Sparge at	165°F (73.9°C)	
Boil time	90 min	
Pitching temp	58°F (14.4°C)	
Yeast	Wyeast 1098 British Ale—dry	
	Wyeast 1099 Whitbread Ale	

Original mashing scheme: a single infusion mash followed by a single sparge.

1879 Younger No. 3

- Only Younger's No. 1 and No. 3 lasted until the twentieth century.
- No. 3 still brewed today.
- A pale beer in the nineteenth century but dark in the twentieth.
- A clone of Younger's No. 3 was one of the first beers I brewed with my brother in 1974.

1879 Younger No. 3		
Pale malt 2 row	17.25 lb (7.8 kg)	100.00%
Cluster 90 min	3.00 oz (85 g)	
Cluster 60 min	2.50 oz (71 g)	
Fuggles 30 min	1.50 oz (43 g)	
OG	1074	
FG	1035	
ABV	5.16	
Apparent attenuation	52.70%	
IBU	115	
SRM	6	
Mash at	155°F (68.3°C)	
Sparge at	165°F (73.9°C)	
Boil time	90 min	
Pitching temp	57°F (13.9°C)	
Yeast	WLP028 Edinburgh Ale	

Original mashing scheme:

	mash temperature	gallons water
mash	155°F (68.3°C)	2.5 (9.5 L)
sparge 1	165°F (73.9°C)	2 (7.6 L)
sparge 2	160°F (71.1°C)	2 (7.6 L)

1933 Whitbread DB

- A Southern beer that looks like a “Northern” brown ale.
- Some chocolate malt, but most of the color from caramel.

1933 Whitbread DB		
Pale malt 2 row	5.25 lb (2.4 kg)	47.09%
Pale malt 6 row	3.50 lb (1.6 kg)	31.39%
Chocolate malt	0.15 lb (68 g)	1.35%
Caramel		
No. 3 invert sugar	2.25 lb (1 kg)	20.18%
Fuggles 90 min	2.00 oz (57 g)	
Golding 30 min	2.00 oz (57 g)	
OG	1055	
FG	1014.5	
ABV	5.36	
Apparent attenuation	73.64%	
IBU	50	
SRM	23	
Mash at	151°F (66.1°C)	
Sparge at	170°F (76.7°C)	
Boil time	90 min	
Pitching temp	60°F (15.6°C)	
Yeast	Wyeast 1098 British Ale—dry	
	Wyeast 1099 Whitbread Ale	

Original mashing scheme:

	mash temperature	gallons water
mash 1	151°F (66.1°C)	2 (7.6 L)
underlet	153°F (67.2°C)	0.25 (0.9 L)
sparge 1	170°F (76.7°C)	1.5 (5.7 L)
mash 2	157°F (69.4°C)	0.75 (2.8 L)
sparge 2	170°F (76.7°C)	2 (7.6 L)

1900 Grätzer/Grodziskie

1900 Grätzer/Grodziskie		
Smoked wheat malt	7.00 lb (3.2 kg)	100.00%
Lublin 100 min	1.25 oz (35 g)	
Fuggles 20 min	1.00 oz (28 g)	
OG	1032	
FG	1007	
ABV	3.31	
Apparent attenuation	78.13%	
IBU	40	
SRM	3	
Mash at	156°F (68.9°C)	
Sparge at	165°F (73.9°C)	
Boil time	120 min	
Pitching temp	60 min	
Yeast	White Labs WLP029 Kölsch	