

Starkey, Knight and Ford Bitter (1938) - 5%

Strong Bitter

Author: Ronald Pattison

Type: All Grain

IBU : 45 (Tinseth)
BU/GU : 0.93
Colour : 13 EBC
Carbonation : 1.8 CO2-vol

Pre-Boil Gravity : 1.031
Original Gravity : 1.048
Final Gravity : 1.010

Fermentables (1.13 kg)

347 g - Pale Ale Malt 5.5 EBC (30.6%)
^ The Malt Miller (UK) MAL-00-042
296 g - Flaked Maize 3 EBC (26.1%)
^ The Malt Miller (UK) MAL-03-004
283 g - Maris Otter 5.5 EBC (25%)
^ The Malt Miller (UK) MAL-00-038
114 g - Mild Ale Malt 7 EBC (10.1%)
^ The Malt Miller (UK) MAL-00-012
94 g - 15 min - Boil - Brown Sugar, Dark 98.5...

Hops (27.3 g)

60 min - 5.5 g - East Kent Goldings (T90) - 5...
^ The Malt Miller (UK) HOP-04-001
60 min - 5 g - Cluster - 7% (18 IBU)
20 min - 11.2 g - Celeia (Styrian Goldings) (...
^ The Malt Miller (UK) HOP-06-004

Dry Hops

Day 7 - 5.6 g - East Kent Goldings (T90) - 5%
^ The Malt Miller (UK) HOP-04-001

Miscellaneous

Mash - 0.66 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 1.21 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.64 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 1.21 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 2.38 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Mash - 0.5 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3

Yeast

0.6 pkg - Wyeast Labs Thames Valley Ale 1275

01 Brouwpunt 5L (70min) (rev 4)

Batch Size : 5.6 L
Boil Size : 8.06 L
Post-Boil Vol : 5.96 L

Mash Water : 3.12 L
Sparge Water : 6.06 L
Boil Time : 70 min
Total Water : 9.18 L



13 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
75.5 °C - Strike Temp
69 °C - 95 min - Temperature

Fermentation Profile

Ale
21 °C - 2 days - Primary
22 °C - 22 days - Primary

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
Ca 81 Mg 15 Na 50 Cl 75 SO 200 HCO 68

SO/Cl ratio: 2.7
Mash pH: 5.37
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:

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Recipe Notes

Target: ABV = 5 %, IBU = 52, EBC = 9, OG = 1.049, FG = 1.011.

Original recipe:

<https://barclayperkins.blogspot.com/2014/12/lets-brew-wednesday-starkey-knight-and.html>

otes: Going through this log, everything seemed normal until the end. A simple double gyle. Nothing out of the ordinary. Then in the blending notes. They have 4 different beers, in different amounts. No explanation. Not 'showing your work'. Just the beers and their volumes. I mean, I can guess as to how they were blended but hey, this is the one, the strong one, that is very straight forward. Insasmuch, feel free to drop the gravity, and hops, accordingly to your tastes.

Malt:. The first thing you should notice about this beer is the amount of adjunct. Over 35%!! So you have to know going in that you'll need a really nice pale malt (or two). Anything you'd like really. I'm going with a nice biscuit Pearl and a standard US two row for a bit of husk that goes nicely in small doses. For the invert, feel free to use whatever you'd like. Its only a bit so if there is a bit of dark sugars you've been wanting to try, give it a go. Belgian, American, English, homemade...as long as its dark, it will be good to go.

Hops: Hops are pretty straightforward. Goldings, US, Styraín. I chose to dry hop with Goldings however you could throw away all common sense and add some garbage water (Summit) hops if you'd like. This beer really is more about the hops so for once, use whatever you'd like. I'm still going to judge you though. This would be a nice time to use something nice from the Pacific actually. Get some of those nice tropical squishy fruit flavors. Just don't go overboard on the hops or you'll have a perfect American Session IPA (read hop water).

Yeast: We used London III last time. I think that fights a bit with the hops so maybe something a little more conducive to hops but also lends a lot of great 'English' character. Stay away from the California-type ale as you really want something from this yeast as you have very little of anything other than hops from this beer. Something Southwoldian would be marvelous.

Cask: Standard procedure:

- 1) let the beer ferment until finished and then give it another day or so. For me right around 5-7 days.
 - 2) Rack the beer to your vessel of choice (firkin, polypin, cornie, whatever).
 - 3) Add primings at ~3.5g/L
 - 4) Add prepared isinglass at 1ml/L
 - 5) ONLY add dry hops at 0.25g/l - 1g/L.
 - 6) Bung it up and roll it around to mix. Condition at 55F or so for 4-5 days and its ready to go.
- Spile/vent. Tap. Settle. Serve at 55F.