

Barclay Perkins KKK (1886) - 9.7%

Historical Beer

Author: Ron Pattinson

Type: All Grain

IBU : 131 (Tinseth)
BU/GU : 1.49
Colour : 20 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.037
Original Gravity : 1.088
Final Gravity : 1.014

Fermentables (2.06 kg)

1.527 kg - Pale malt 3.9 EBC (74.3%)
332 g - 10 min - Boil - No. 2 Invert Sugar 60...
196 g - Flaked rice 3.9 EBC (9.5%)

Hops (68.4 g)

150 min - 20 g - Fuggles - 4.5% (49 IBU)
60 min - 20 g - Hallertau Tradition - 5.2% (4...
30 min - 20 g - Goldings - 5.6% (36 IBU)
^ Hopeye (GB) HE-50G-HOPS-GOLDINGS (50 grams)

Dry Hops

5 days - 8.4 g - Goldings - 5.6%
^ Hopeye (GB) HE-50G-HOPS-GOLDINGS (50 grams)

Miscellaneous

Mash - 0.1 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 1.2 g - Calcium Chloride (CaCl2) 33 % 33%
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 1 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 0.9 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 0.9 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Mash - 1.1 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3

Yeast

1.2 pkg - Wyeast Labs Whitbread Ale 1099

01 Brouwpunt 5L (150min) (rev 4)

Batch Size : 5.6 L
Boil Size : 10.46 L
Post-Boil Vol : 5.96 L

Mash Water : 5.17 L
Sparge Water : 7.06 L
Boil Time : 150 min
Total Water : 12.23 L



20 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

Mash
73.3 °C - Strike Temp
67 °C - 60 min - Temperature
79 °C - 15 min - Sparge

Fermentation Profile

Ale
20 °C - 14 days - Primary

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl)
Ca 34 Mg 9 Na 37 Cl 75 SO 74 HCO 23

SO/Cl ratio: 1
Mash pH: 5.4
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

Target: ABV = 8.33 %, IBU = 143, SRM = 12, OG = 1.088, FG = 1.025.

Pitch yeast @ 14 C.

<http://barclayperkins.blogspot.com/2021/08/lets-brew-1886-barclay-perkins-kkk.html>