

Russell AK 1911 - 5%

Ordinary Bitter

Author: Magnus Keijser

Type: All Grain

IBU : 27 (Tinseth)
 BU/GU : 0.59
 Colour : 9 EBC
 Carbonation : 2 CO2-vol

Pre-Boil Gravity : 1.023
 Original Gravity : 1.044
 Total Gravity : 1.046
 Final Gravity : 1.008

Fermentables (1.03 kg)

793 g - Maris Otter Pale 7.4 EBC (76.8%)
 176 g - 15 min - Boil - Invert Sugar Syrup 2...
 64 g - Flaked Corn 1 EBC (6.2%)
 15 g - Bottling - Sugar, Table (Sucrose) 2 EBC
 ^ Albert Heijn (NL)

Hops (16.2 g)

105 min - 5.4 g - Fuggles - 4.5% (15 IBU)
 30 min - 6.1 g - Fuggles - 4.5% (12 IBU)

Dry Hops

7 days - 4.7 g - East Kent Goldings - 5.2%

Miscellaneous

Mash - 0.32 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 0.87 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.85 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.32 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 1.69 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.1 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

Yeast

0.5 pkg - Wyeast Labs West Yorkshire Ale 1469

01 Brouwpunt 5L (105min) (rev 4)

Batch Size : 5.6 L
 Boil Size : 9.11 L
 Post-Boil Vol : 5.96 L
 Mash Water : 2.38 L
 Sparge Water : 7.61 L
 Boil Time : 105 min
 Total Water : 9.99 L



9 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

Mash Steps
 63.1 °C - Strike Temp
 58 °C - 15 min - Temperature
 65 °C - 45 min - Temperature
 70 °C - 25 min - Temperature
 77 °C - 10 min - Mash-out

Fermentation Profile

01 Ale + DR + Conditioning
 18 °C - 10 days - Primary
 21 °C - 4 days - Diacetyl rest
 18 °C - 14 days - Carbonation
 18 °C - 28 days - Conditioning

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
 Ca 55 Mg 15 Na 45 Cl 75 SO 150

SO/Cl ratio: 2
 Mash pH: 5.39
 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

380 gr Invert sugar: 190 gr socker (rörsocker) 190 gr vatten 1/4 tsk citronsyra koka upp och låt sjuda

Russell AK 1911

Recipe Notes

i 20 minuter.