

## Adnams - XXXX (1951) - 5.6%

### Strong Bitter

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Type: All Grain

IBU : 34 (Tinseth)  
Colour : 28 EBC  
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.030  
Original Gravity : 1.053  
Final Gravity : 1.010

### Fermentables (1.26 kg)

1.058 kg - Mild Ale Malt 7 EBC (84.3%)  
^ The Malt Miller (UK) MAL-00-012  
81 g - 10 min - Boil - Invert Sugar #3 98.5 E...  
54 g - Amber Malt 50 EBC (4.3%)  
^ Lot # 694-201130-111430-176081-1/1  
^ The Malt Miller (UK) MAL-02-000  
54 g - Extra Light Crystal Malt 100 EBC (4.3%)  
^ The Malt Miller (UK) MAL-01-031  
9 g - Carafa Special Type 3 1400 EBC (0.7%)  
^ The Malt Miller (UK) MAL-01-009

### Hops (13.8 g)

120 min - 10 g - Fuggles - 4.5% (26 IBU)  
^ The Malt Miller (UK) HOP-04-002  
30 min - 3.8 g - East Kent Goldings (T90) - 5...  
^ The Malt Miller (UK) HOP-04-001

### Yeast

0.5 pkg - White Labs Southwold Ale WLP025

### 01 Brouwpunt 5L (120min) (rev 4)

Batch Size : 5.6 L  
Boil Size : 9.56 L  
Post-Boil Vol : 5.96 L  
  
Mash Water : 3.52 L  
Sparge Water : 7.29 L  
Boil Time : 120 min  
Total Water : 10.81 L



28 EBC

Brewhouse Efficiency: 71.8%  
Mash Efficiency: 73.3%

### Mash Profile

01 One Step Mash (60 min)  
68.7 °C - Strike Temp  
63 °C - 60 min - Temperature

### Fermentation Profile

Ale  
20 °C - 14 days - Primary

### 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 = 4.7 %, IBU = 35, EBC = 31.5, OG = 1.053, FG = 1.0175.  
<https://barclayperkins.blogspot.com/2021/01/lets-brew-wednesday-1951-adnams-xxx.html>