

Barclay Perkins - KK (1924) - 6%

Strong Bitter

Author: Ronald Pattinson

Type: All Grain

IBU : 38 (Tinseth)
 Colour : 24 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.030
 Original Gravity : 1.057
 Final Gravity : 1.011

Fermentables (1.33 kg)

774 g - Mild Ale Malt 7 EBC (58.3%)
 ^ The Malt Miller (UK) MAL-00-012
 249 g - Pale Ale Malt 5.5 EBC (18.8%)
 ^ The Malt Miller (UK) MAL-00-042
 139 g - Invert Sugar #3 98.5 EBC (10.5%)
 110 g - Flaked Maize 3 EBC (8.3%)
 ^ The Malt Miller (UK) MAL-03-004
 55 g - Heritage 1823 Greenwich Crystal Malt 1...
 ^ The Malt Miller (UK) MAL-00-044

Hops (19 g)

120 min - 3 g - Fuggles - 4.5% (8 IBU)
 ^ The Malt Miller (UK) HOP-04-002
 120 min - 2 g - Strisslespalt - 4% (5 IBU)
 60 min - 6 g - Fuggles - 4.5% (14 IBU)
 ^ The Malt Miller (UK) HOP-04-002
 30 min - 6 g - Fuggles - 4.5% (11 IBU)
 ^ The Malt Miller (UK) HOP-04-002

Dry Hops

4 days - 2 g - East Kent Goldings (T90) - 5%

Miscellaneous

Mash - 0.55 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 2.55 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.4 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3
 Sparge - 1.32 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3
 10 min - Boil - 20.4 ml - Caramel 1000 SRM

Yeast

0.5 pkg - Wyeast Labs Whitbread Ale 1099

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

Batch Size : 5.6 L
 Boil Size : 9.56 L
 Post-Boil Vol : 5.96 L

Mash Water : 3.56 L
 Sparge Water : 7.26 L
 Boil Time : 120 min
 Total Water : 10.82 L

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
 72.1 °C - Strike Temp
 66 °C - 60 min - Temperature
 76 °C - 5 min - Sparge

Fermentation Profile

Ale
 20 °C - 14 days - Primary

Water Profile

NL Hoofddorp Rein Tap Water (2020-Q3 WQR) (St...
 Ca 95 Mg 15 Na 68 Cl 92 SO 200

SO/Cl ratio: 2.2
 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:



24 EBC

Recipe Notes

Target: ABV = 5.69 %, IBU 47, EBC = 47.3, OG = 1.058, FG = 1.015.
<http://barclayperkins.blogspot.com/2020/12/lets-brew-1924-barclay-perkins-kkk.html>
 Tweak the color with Brewer's Caramel 1000 SRM.