

Adnams - XXXK (1878) - 6.6%

British Strong Ale

Author: Ronald Pattinson

Type: All Grain

IBU : 90 (Tinseth)
Colour : 13 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.039
Original Gravity : 1.064
Final Gravity : 1.014

Fermentables (1.53 kg)

1.458 kg - Mild Ale Malt 7 EBC (95.5%)
^ The Malt Miller (UK) MAL-00-012
68 g - Invert Sugar #1 23.5 EBC (4.5%)

Hops (46 g)

105 min - 20 g - East Kent Goldings (T90) - 5...
^ The Malt Miller (UK) HOP-04-001
30 min - 20 g - East Kent Goldings (T90) - 5%...
^ The Malt Miller (UK) HOP-04-001

Dry Hops

7 days - 6 g - East Kent Goldings (T90) - 5%

Yeast

0.5 pkg - White Labs Southwold Ale WLP025

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

Batch Size : 5.6 L
Boil Size : 9.11 L
Post-Boil Vol : 5.96 L

Mash Water : 4.37 L
Sparge Water : 6.26 L
Boil Time : 105 min
Total Water : 10.63 L

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%



13 EBC

Mash Profile

01 One Step Mash (60 min)
72.1 °C - Strike Temp
66 °C - 60 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 - 45 days - Conditioning

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 = 6.09 %, IBU = 98, EBC = 17.7, OG = 1.064, FG = 1.018.
<http://barclayperkins.blogspot.com/2021/03/lets-brew-1878-adnams-xxxk.html>