

Watney Combe Reid & Co - Ale KKKK (1853) - 10%

Historical Beer

Author: Tinbeerwah

Type: All Grain

IBU : 159 (Tinseth)
 BU/GU : 1.49
 Colour : 12 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.066
 Original Gravity : 1.106
 Final Gravity : 1.030

Fermentables (2.8 kg)

2.8 kg - pale malt 3.9 EBC (100%)

Hops (98.1 g)

120 min - 27.6 g - Goldings, East Kent - 5% (...
 60 min - 27.6 g - Goldings, East Kent - 5% (5...
 30 min - 32.8 g - Goldings, East Kent - 5% (4...

Dry Hops

3 days - 10.1 g - Goldings, East Kent - 5%

Miscellaneous

Mash - 1.4 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 3.6 g - Calcium Chloride (CaCl2) 33 % 33%
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 1.3 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.6 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 3.2 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 2.1 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

Yeast

2.5 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 : 8.4 L
 Sparge Water : 3.97 L
 Boil Time : 120 min
 Total Water : 12.37 L



12 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

High fermentability
 69.9 °C - Strike Temp
 64 °C - 60 min - Temperature

Fermentation Profile

Ale
 20 °C - 14 days - Primary
 20 °C - 365 days - Age for 12 months

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
 Ca 100 Mg 15 Na 75 Cl 130 SO 199

SO/Cl ratio: 1.5
 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

Adapted the malt bill for alcohol tolerance of the yeast (OG was 1.113, FG was Fixed on 1.032).