

Adnams - XX (1878) - 6.7%

British Strong Ale

Author: Ronald Pattinson

Type: All Grain

IBU : 61 (Tinseth)
Colour : 20 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.021
Original Gravity : 1.054
Final Gravity : 1.003

Fermentables (1.11 kg)

777 g - Mild Ale Malt 7 EBC (70%)
^ The Malt Miller (UK) MAL-00-012
333 g - Invert Sugar #2 49.5 EBC (30%)

Hops (24 g)

105 min - 9 g - East Kent Goldings (T90) - 5%...
^ The Malt Miller (UK) HOP-04-001
30 min - 15 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 (105min) (rev 4)

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

Mash Water : 2.33 L
Sparge Water : 7.65 L
Boil Time : 105 min
Total Water : 9.98 L

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
73.3 °C - Strike Temp
67 °C - 60 min - Temperature
77 °C - 10 min - Sparge

Fermentation Profile

01 Ale + DR + Conditioning
19 °C - 10 days - Primary
20 °C - 4 days - Diacetyl rest
19 °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:



20 EBC

Recipe Notes

Target: ABV = 5.16 %, IBU = 62, EBC = 21.7, OG = 1.054, FG = 1.015.
<http://barclayperkins.blogspot.com/2021/03/lets-brew-1878-adnams-xx.html>
Pitch @ 17 C.