

Courage 1920s KKK - 6.6%

Historical Beer

Author: EspeciallyBitter@homebrewinguk.com

Type: All Grain

IBU : 66 (Tinseth)
 BU/GU : 1.06
 Colour : 43 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.038
 Original Gravity : 1.062
 Final Gravity : 1.012

Fermentables (1.55 kg)

485 g - San Jacinto Heritage 2-row Malt 3.9 E...
 485 g - Wildfire Pale Malt 9.3 EBC (31.3%)
 167 g - Caramel Malt 20L 52 EBC (10.8%)
 139 g - Flaked Maize 3 EBC (9%)
 ^ Lot # 211407666045
 ^ Brouwmaatje (NL) BM-BL.051.158.4/1
 125 g - Distillers 6-Row Malt 3.9 EBC (8.1%)
 113 g - 10 min - Boil - Piloncillo 40 EBC (7.3%)
 34 g - Blackprinz Malt 1335 EBC (2.2%)

Hops (36.5 g)

75 min - 8 g - Cluster Fugget (T90) - 8.1% (3...
 ^ Yakima Chief
 30 min - 5.6 g - Glacier - 5.6% (12 IBU)
 30 min - 3.9 g - Willamette (Whole) - 5% (7 IBU)
 ^ Lot # 20220911
 ^ Home grown by The Thirsty Otter
 15 min - 5.6 g - Glacier - 5.6% (8 IBU)
 15 min - 5.6 g - Willamette (Whole) - 5% (6 IBU)
 ^ Lot # 20220911
 ^ Home grown by The Thirsty Otter

Dry Hops

4 days - 7.8 g - East Kent Goldings - 5.4%
 ^ Hopeye (GB) HE-50G-HOPS-EASTKENTGOLDINGS (5...

Miscellaneous

Mash - 0.71 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 1.31 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.7 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.32 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 2.6 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.3 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

Yeast

0.6 pkg - Wyeast Labs London Ale Yeast 1028
 ^ Brouwmaatje (NL) BM-BL.050.146.0

01 Brouwpunt 5L (85min) (rev 4)

Batch Size : 5.6 L
 Boil Size : 8.51 L
 Post-Boil Vol : 5.96 L

Mash Water : 4.31 L
 Sparge Water : 5.7 L
 Boil Time : 85 min
 Total Water : 10.01 L



43 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (100 min)
 73.8 °C - Strike Temp
 67.5 °C - 100 min - Temperature

Fermentation Profile

01 Ale + DR + Conditioning
 18 °C - 10 days - Primary
 21 °C - 4 days - Diacetyl rest
 18 °C - 14 days - Carbonation
 18 °C - 28 days - Conditioning

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
 Ca 81 Mg 15 Na 50 Cl 75 SO 200
 SO/Cl ratio: 2.7
 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:

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Recipe Notes

Target: ABV = 6.7 %, IBU = 58, EBC = 61, OG = 1.069, FG = 1.019.