

## Adnams - AK (1878) - 5.5%

### Best Bitter

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Type: All Grain

IBU : 50 (Tinseth)  
Colour : 12 EBC  
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.016  
Original Gravity : 1.044  
Final Gravity : 1.002

### Fermentables (888 g)

592 g - Mild Ale Malt 7 EBC (66.7%)  
^ The Malt Miller (UK) MAL-00-012  
296 g - Invert Sugar #1 23.5 EBC (33.3%)

### Hops (20 g)

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

### Dry Hops

4 days - 2 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 : 1.78 L  
Sparge Water : 8.02 L  
Boil Time : 105 min  
Total Water : 9.8 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  
77 °C - 10 min - Sparge

### Fermentation Profile

Ale  
20 °C - 14 days - Primary

### Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:



12 EBC

### Recipe Notes

Target: ABV = 4.50 %, IBU = 79, EBC = 13.8, OG = 1.044, FG = 1.010.  
<http://barclayperkins.blogspot.com/2021/03/lets-brew-wednesday-1878-adnams-ak.html>