

## #13 East Kent Goldings

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **22**
- SRM **10.3**
- Style **Old Ale**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	PE polding ale	3.4 kg (91.9%)	78 %	40
Grain	SŁÓD COOKIE Viking Malt	0.3 kg (8.1%)	70 %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	8.2 %
Boil	East Kent Goldings	15 g	60 min	6.2 %
Boil	East Kent Goldings	15 g	10 min	6.2 %
Aroma (end of boil)	East Kent Goldings	15 g	1 min	6.2 %
Dry Hop	East Kent Goldings	30 g	7 day(s)	6.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
gestwa 1#2	Ale	Slant	350 ml	---