

East Kent PA

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **15**
- SRM **5.2**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **14 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **75C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (75%) | 80 % | 5 |
| Grain | Viking Wheat Malt | 0.5 kg (12.5%) | 83 % | 5 |
| Grain | Strzegom Bursztynowy | 0.5 kg (12.5%) | 70 % | 49 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------------|--------|----------|------------|
| Boil | East Kent Goldings | 25 g | 60 min | 5.1 % |
| Boil | East Kent Goldings | 25 g | 0 min | 5.1 % |
| Dry Hop | Hallertau tradition | 20 g | 6 day(s) | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |

Notes

- Warka 17, gęstość początkowa 10, końcowa 1 (przy zlewaniu na cichą) - słaba wydajność prawdopodobnie przez niekontrolowany przeskok temperatury do 72c w ok. 20 minucie. Kolor trochę zbyt ciemny. Ogólnie fajne piwko.
Sep 14, 2017, 11:26 PM