

# Kent Bitter

- Gravity **10 BLG**
- ABV ---
- IBU **29**
- SRM **14.1**
- Style **Standard/Ordinary Bitter**

## 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)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**

## Mash step by step

- Heat up **12.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Sparge using **20.6 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.5 kg (83.3%)	79 %	6
Grain	Strzegom Karmel 150	0.7 kg (16.7%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	25 g	60 min	5.1 %
Boil	Fuggles	20 g	60 min	4.5 %
Boil	East Kent Goldings	10 g	10 min	5.1 %
Boil	Fuggles	10 g	10 min	4.5 %
Whirlpool	East Kent Goldings	15 g	---	5.1 %
Whirlpool	Fuggles	20 g	---	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale