

# 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     |