

Ale East Kent

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **39**
- SRM **6.6**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **21.4 liter(s)**

Steps

- Temp **52 C**, Time **20 min**
- Temp **67 C**, Time **60 min**
- Temp **80 C**, Time **1 min**

Mash step by step

- Heat up **16.6 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **80C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **25.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2.5 kg (52.6%)	85 %	7
Grain	Weyermann - Pilsner Malt	2 kg (42.1%)	81 %	5
Grain	Słód Caramunich Typ II Weyermann	0.25 kg (5.3%)	73 %	120

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	15 g	60 min	17 %
Boil	East Kent Goldings	20 g	20 min	5.1 %
Aroma (end of boil)	East Kent Goldings	10 g	10 min	5.1 %
Aroma (end of boil)	East Kent Goldings	15 g	5 min	5.1 %
Aroma (end of boil)	East Kent Goldings	10 g	1 min	5.1 %
Dry Hop	East Kent Goldings	20 g	4 day(s)	5.1 %
Dry Hop	Cascade	30 g	4 day(s)	6 %
Dry Hop	Chinook	30 g	4 day(s)	13 %

Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	30 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Water Agent	gips piwowarski	5 g	Mash	90 min

Notes

- Wyszło - koło tygodnia burzliwej w 16/17 stopniach, potem chmielone na zimno 3 dni w pokojowej, wyniesione na 4-5 dni na coldcrash w 8 stopniach. Gazowane na 2,4 w temp. 9/10 stopni dodano 102g glukozy, co daje 2,42g na butelkę.

Piwo miało około 14 BLG, zeszło do mniej niż 2.
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