

## East Kent PA

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- 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.  
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