

10 East Kent Strong Bitter - 5%

Strong Bitter

Author: Tepstad Homebrew

Type: All Grain

IBU : 36 (Tinseth)
Color : 30 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.032
Post-Boil Gravity: 1.048
Original Gravity : 1.050
Final Gravity : 1.012

Fermentables (1.26 kg)

608 g - Pale Malt Maris Otter 5 EBC (48.5%)
486 g - Pale Ale Malt 7 EBC (38.7%)
73 g - Chateau Arôme 100 EBC (5.8%)
61 g - Dark Crystal Malt 250 EBC (4.9%)
15 g - Bottling - Sugar, Table (Sucrose) 2 EB...
12 g - Sjokolade Malt 900 EBC (1%)

Hops (22.4 g)

60 min - 10.7 g - East Kent Goldings (EKG) -...
30 min - 7 g - East Kent Goldings (EKG) - 4.3...

Hop Stand

0 min 80 °C - 4.7 g - East Kent Goldings (EKG...)

Miscellaneous

Mash - 0.62 g - Calcium Chloride (CaCl2)
Mash - 0.23 g - Epsom Salt (MgSO4)
Mash - 0.62 g - Gypsum (CaSO4)
Sparge - 1.07 g - Calcium Chloride (CaCl2)
Sparge - 0.39 g - Epsom Salt (MgSO4)
Sparge - 1.08 g - Gypsum (CaSO4)

Yeast

0.2 pkg - White Labs London Ale WLP013

Starter

Step 1: 0.3 L (30 g DME / 36 g LME)
59 billion yeast cells
11 million cells / ml

01 Brouwpunt 5L (60min) (rev 1)

Batch Size : 5.6 L
Boil Size : 8.94 L
Post-Boil V.: 5.94 L

Mash Water : 3.72 L
Sparge Water: 6.41 L
Boil Time : 60 min
Total Water : 10.13 L

Brewhouse Efficiency: 72%
Mash Efficiency : 73.3%

Mash Profile

High fermentability
65 °C - 60 min - Temperature

Fermentation Profile

Ale
20 °C - 14 days - Primary
20 °C - 21 days - Conditioning

Water Profile

NL Hoofddorp Rein Tap Water (2020-Q1 WQR) (St...
Ca 100 Mg 15 Na 67 Cl 35 SO 161

SO/Cl ratio: 4.6

Mash pH : 5.53

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:

Recipe Notes

Needs minimum 3 weeks on keg/bottle after carbo nation.



30 EBC