

## Pride of Kent Framgarden Bitter - 4.7%

01 Brouwpunt 5L (60min) (rev 4) Strong Bitter Author: hichaechoc@homebrewinguk.com Batch Size : 5.6 L Boil Size : 7.76 L Post-Boil Vol : 5.96 L Type: All Grain IBU Mash Water : 31 (Tinseth) : 3.66 L BU/GU : 0.62 Sparge Water : 5.39 L **34 EBC** Colour : 34 EBC Boil Time : 60 min Carbonation : 2.4 CO2-vol Total Water : 9.05 L Pre-Boil Gravity : 1.038 Brewhouse Efficiency: 71.8% : 1.049 Mash Efficiency: 73.3% Original Gravity Final Gravity : 1.013 Mash Profile 01 One Step Mash (60 min) Fermentables (1.22 kg) 1.075 kg - Pale Ale Malt 5.5 EBC (88%) 74.4 °C - Strike Temp ^ The Malt Miller (UK) MAL-00-042 68 °C - 60 min - Temperature 73 g - Dark Crystal Malt 240 EBC (6%) ^ The Malt Miller (UK) MAL-01-002 Fermentation Profile 49 g - Pale Wheat Malt 3 EBC (4%) Ale ^ The Malt Miller (UK) MAL-00-047 20 °C - 14 days - Primary 24 g - Chocolate Malt 950 EBC (2%) Water Profile ^ The Malt Miller (UK) MAL-02-004 02 NL Spa Reine Flat Mineral Water (www.ah.nl... Hops (11.5 g) Ca 81 Mg 15 Na 50 Cl 75 SO 200 60 min - 6.6 g - Pride of Kent (Whole) - 8% (... 10 min - 4.9 g - Pride of Kent (Whole) - 8% (... SO/Cl ratio: 2.7 Mash pH: 5.4 Miscellaneous Sparge pH: 6 Mash - 0.64 g - Baking Soda (NaHCO3) ^ Lot # 41190621/3 Measurements ^ Brouwstore (NL) 003.106.2 Mash - 1.16 g - Calcium Chloride (CaCl2) 33 %... Mash pH: ^ Lot # 115038 ^ Brouwstore (NL) 055.035.0 Boil Volume: Mash - 0.64 g - Canning Salt (NaCl) ^ Albert Heijn (NL) Pre-Boil Gravity: Mash - 1.19 g - Epsom Salt (MgSO4) ^ Lot # /2119000091 Post-Boil Kettle Volume: ^ Brouwstore (NL) 055.027.7 Mash - 2.35 g - Gypsum (CaSO4) Original Gravity: ^ The Malt Miller (UK) CHE-03-004 Mash - 0.1 ml - Lactic Acid 80% 80% Fermenter Top-Up: ^ Lot # 20200213 Fermenter Volume: ^ Brouwstore (NL) 003.002.3 Yeast Final Gravity:

Bottling Volume:

## Recipe Notes

Target: ABV = 4.91 %, IBU = 35.4, EBC = 29.7, OG = 1.050, FG = 1.013.

0.5 pkg - Norwegian Farmhouse Kveik Framgarde...