



RENT RAISER

ALL GRAIN RECIPE KIT - 23L Batch

4.3% ABV - 34 IBU (BR 0.82#)

A quiet nod to a true classic, this beer is a celebration of balance, restraint and the kind of craftsmanship that never goes out of style. This Yorkshire Bitter invites you in with aromas of fresh bread, marmalade and spice. Nothing shouts, nothing dominates - Everything lands exactly where it should.



HOPS
MALT

INGREDIENTS

- Golden Promise - 4.2kg
- Black Malt - 30g
- Acidulated Malt - 100g

EXTRAS

Whirlfloc Tablet, Nutrient

HOPS

- East Kent Goldings - 50g
- Styrian Goldings - 50g
- Fuggles - 50g

YEAST**

SafAle S-04 11.5g

WATER PROFILE

ENGLISH / BITTER
Ca² 75, Cl 40, SO₄² 180
Target Mash pH: 5.35

WATER ADDITIONS (RO Water)

Calcium Sulphate: 7.8g
Magnesium Sulphate: 3.3g
Calcium Chloride: 2.4g

WATER ADDITIONS (Brisbane Tap)

Calcium Sulphate: 7.8g
Potassium Metabisulphite: 1/4 teaspoon

** Default Kit ingredients; other yeast options available. Whirlfloc and Nutrient sold separately.

BREW DAY NUMBERS



^BATCH SIZE	23L	
TOTAL WATER	32.5L	
MASH WATER	18.5L	
SPARGE WATER	14L	
MASH TEMP	66°C	RECORDED
MASH TIME	60m	NUMBERS
^BOIL VOLUME	30L	_____
BOIL TIME	90m	_____
^PRE-BOIL GRAVITY	1.035	_____
ORIGINAL GRAVITY	1.041	_____
MASH EFFICIENCY	80%	_____

BOIL ADDITIONS (90min boil)



60 min	20g each FUGGLES and STYRIAN GOLDINGS
10 min	20g each EAST KENT GOLDINGS and STYRIAN GOLDINGS
5 min	Whirlfloc Tablet, 1 tsp Yeast Nutrient
0 min	Turn off heat, allow to cool to 90°C
90°C HOPSTAND	20g FUGGLES for 10 min
CHILL to 19°C	TRANSFER TO FERMENTER
FERMENT	19°C

^ Determine your pre-boil gravity before making adjustments to your boil volume. Boil longer or add DME/dextrose to increase gravity. Add additional water or shorten boil duration to reduce gravity. Batch size accounts for expected trub losses.

Bitterness Ratio compares original gravity, final gravity and bitterness units to determine the overall bitterness of the beer. 0.5 is considered an average bitterness, whereas 1.5 is very bitter.



BREWER'S NOTES eg. check SG, Final Gravity, ABV...