

Kentucky

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **19**
- SRM **11.6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7.7 liter(s)**
- Total mash volume **9.9 liter(s)**

Steps

- Temp **50 C**, Time **20 min**
- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **7.7 liter(s)** of strike water to **54.3C**
- Add grains
- Keep mash **20 min** at **50C**
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **8.3 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 1.4 kg (63.6%) | 80 % | 5 |
| Grain | Corn, Flaked | 0.7 kg (31.8%) | 80 % | 2 |
| Grain | Strzegom Karmel 300 | 0.05 kg (2.3%) | 70 % | 299 |
| Grain | Jęczmień palony | 0.05 kg (2.3%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Magnum | 6 g | 60 min | 6.7 % |
| Boil | Cluster | 10 g | 15 min | 7.75 % |
| Boil | Cluster | 10 g | 1 min | 7.75 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|-------|
| Fining | Mech irlandzki | 4 g | Boil | 5 min |