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

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

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