

# Kentucky Common

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **20**
- SRM **6.2**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **66 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **28.8 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **22.4 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	4.5 kg (70.3%)	81 %	4
Grain	Corn, Flaked	1.5 kg (23.4%)	80 %	2
Grain	Caramel/Crystal Malt - 10L	0.2 kg (3.1%)	75 %	20
Grain	Karmelowy żytni Strzegom	0.2 kg (3.1%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cluster	20 g	30 min	7.75 %
Aroma (end of boil)	Cluster	30 g	10 min	7.75 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM42 Stare Nadreńskie	Ale	Liquid	30 ml	Fermentum Mobile