

## Kentucky F-Ryed Chicken v1 - 5.3%

### Strong Bitter

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Type: All Grain

IBU : 48 (Tinseth)  
 BU/GU : 0.9  
 Colour : 23 EBC  
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.041  
 Original Gravity : 1.053  
 Final Gravity : 1.013

### Fermentables (1.36 kg)

522 g - Pale Ale Malt 2-Row 7.9 EBC (38.3%)  
 379 g - Flaked Maize 3 EBC (27.8%)  
 ^ The Malt Miller (UK) MAL-03-004  
 268 g - Brewers Malt 6-Row 3.5 EBC (19.7%)  
 142 g - Rye, Flaked 3.9 EBC (10.4%)  
 35 g - Crystal Malt 125 EBC (2.6%)  
 16 g - Black (Patent) Malt 985 EBC (1.2%)

### Hops (15.2 g)

First Wort - 3.4 g - Cluster Fugget (T90) - 8...  
 ^ Yakima Chief  
 60 min - 3.4 g - Cluster Fugget (T90) - 8.1%...  
 ^ Yakima Chief  
 30 min - 5 g - Cluster Fugget (T90) - 8.1% (1...  
 ^ Yakima Chief  
 10 min - 3.4 g - Cluster Fugget (T90) - 8.1%...  
 ^ Yakima Chief

### Yeast

0.8 pkg - Mangrove Jack's Bavarian Lager M76

### 01 Brouwpunt 5L (60min) (rev 4)

Batch Size : 5.6 L  
 Boil Size : 7.76 L  
 Post-Boil Vol : 5.96 L

Mash Water : 4.09 L  
 Sparge Water : 5.1 L  
 Boil Time : 60 min  
 Total Water : 9.19 L



23 EBC

Brewhouse Efficiency: 71.8%  
 Mash Efficiency: 73.3%

### Mash Profile

01 One Step Mash (75 min)  
 72.1 °C - Strike Temp  
 66 °C - 75 min - Temperature  
 72 °C - 10 min - Sparge

### Fermentation Profile

20 Lager (Standard)  
 18 °C - 21 days - Primary

### Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:

### Recipe Notes

Target: ABV = 5.6 %, IBU = 38, EBC = 46, OG = 1.053, FG = 1.011.