

## Kentucky F-Ryed Chicken v2 - 5%

### Kentucky Common

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Type: All Grain

IBU : 31 (Tinseth)  
 BU/GU : 0.63  
 Colour : 32 EBC  
 Carbonation : 2.5 CO2-vol

Pre-Boil Gravity : 1.038  
 Original Gravity : 1.050  
 Final Gravity : 1.012

### Fermentables (1.34 kg)

507 g - San Jacinto Heritage 2-Row Malt 9.3 E...  
 257 g - Distiller's Malt 4.9 EBC (19.2%)  
 245 g - Flaked Maize 3 EBC (18.3%)  
 ^ Lot # 211407666045  
 ^ Brouwmaatje (NL) BM-BL.051.158.4/1  
 135 g - Flaked Rye 3.9 EBC (10.1%)  
 135 g - Red River Rye Malt 9.3 EBC (10.1%)  
 37 g - CaraMunich Type 1 101 EBC (2.8%)  
 ^ Brouwmaatje (NL) BM-BL.051.311.9/1  
 24 g - 30 min - Steep - Black Malt 2-Row 1335...

### Hops (16 g)

60 min - 1.5 g - Cluster Fugget (T90) - 8.1%...  
 ^ Yakima Chief  
 60 min - 1.5 g - Glacier - 5.6% (4 IBU)  
 30 min - 2 g - Cluster Fugget (T90) - 8.1% (6...  
 ^ Yakima Chief  
 30 min - 2 g - Glacier - 5.6% (4 IBU)  
 10 min - 4.5 g - Cluster Fugget (T90) - 8.1%...  
 ^ Yakima Chief  
 10 min - 4.5 g - Glacier - 5.6% (5 IBU)

### Miscellaneous

Mash - 0.65 g - Baking Soda (NaHCO3)  
 ^ Lot # 41190621/3  
 ^ Brouwstore (NL) 003.106.2  
 Mash - 1.19 g - Calcium Chloride (CaCl2) 33 %...  
 ^ Lot # 115038  
 ^ Brouwstore (NL) 055.035.0  
 Mash - 0.64 g - Canning Salt (NaCl)  
 ^ Albert Heijn (NL)  
 Mash - 1.21 g - Epsom Salt (MgSO4)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 2.37 g - Gypsum (CaSO4)  
 ^ The Malt Miller (UK) CHE-03-004  
 Mash - 0.5 ml - Lactic Acid 80% 80%  
 ^ Lot # 20200213  
 ^ Brouwstore (NL) 003.002.3

### 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 : 3.95 L  
 Sparge Water : 5.19 L  
 Boil Time : 60 min  
 Total Water : 9.14 L



32 EBC

Brewhouse Efficiency: 71.8%  
 Mash Efficiency: 73.3%

### Mash Profile

01 One Step Mash (110 min)  
 71.8 °C - Strike Temp  
 65.7 °C - 110 min - Temperature

### Fermentation Profile

20 Lager (Standard)  
 12 °C - 14 days - Primary

### Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...  
 Ca 81 Mg 15 Na 50 Cl 75 SO 200

SO/Cl ratio: 2.7

Mash pH: 5.39  
 Sparge pH: 6

### Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:

# Kentucky F-Ryed Chicken v2

## Recipe Notes

Target: ABV = 5.2 %, IBU = 40, EBC = 59, OG = 1.052, FG = 1.013.

Pitch 8 grams of yeast.