

## #96: Squirrel Killer (Kentucky Common)

*chris swingley (17-jan-2016 – 18-jan-2016)*

Named after our dog Monte who is obsessed with catching squirrels.

### RECIPE (for 5 gallons final volume)

4 pounds	(41%)	6-Row Malt (conditioned, gap 0.9 mm)
2½ pounds	(26%)	Maris Otter Pale Malt
2 pounds	(20%)	Flaked Maize
1 pound	(10%)	Rye Malt
2½ ounces	(2%)	Black Barley Malt
2 ounces	(6%)	Crystal 120L
½ ounce		Cluster pellet hops, 8.2% AA (first wort hop)
¾ ounce		U.S. Golding pellet hops, 5.2% AA (60 minutes)
10 drops		Five Star Defoamer 105 (90 minutes)

Safale S-04 dry yeast, pitched at 66°F

Starter: Started 15 minutes ahead in ¼ cup of 80°F water.

Aeration: Drill aerator for three minutes after pitching

### WATER

- Fairbanks city water
- 36½ quarts water treated with:
  - 1 Campden tablet. Removes chlorine ion and chloramine, reduces oxidation

### MASH

- 14½ quarts water @ 158°F, grist ratio of 1½ quarts:pound @ 151°F (Held 90 minutes). strike water @ 168°F added to tun → 162°F + grain = 151°F. 147°F at the end of the mash.

### SPARGE

- 22 quarts water @ 183°F, drain
- Stuck once during sparge, vorlauf 6 q wort before draining.

### BOIL

- Boiled 8 gallons for 90 minutes to yield 4½ gallons wort
- Wort prepared Sunday afternoon, boiled the next day. First wort hops remained in the wort overnight. Pre-boil gravity 1.032.
- Some boil-over, excessive evaporation.
- ½ gallon boiled, cooled water added to fermentor.

### FERMENTATION

- Primary: bucket, 6 days, 64°F. temperature range 62–67°F. active fermentation the next morning after pitching, finished on day three.
- Secondary: keg, 7 days, 68°F

### PACKAGING

- Kegged at 8 psi, 50°F (1.8 volumes CO<sub>2</sub>)
- Conditioned for 4 weeks
- ready to drink on 15-feb-2016

## PROPERTIES

Starting Gravity: 1.048	Final Gravity: 1.011
Original Extract: 11.9°Plato	Apparent Extract: 2.8°Plato
	Real Extract: 4.5°Plato
Alcohol: 4.8% by volume	Alcohol: 3.8% by weight
Apparent Attenuation: 76.4%	Mash Efficiency: 70%
Bitterness: 23 IBU	Color: 13°SRM
BU:SG: 0.48	BV: 1.04