


DERBY DAY DEBAUCHERY

Fermentables					BJCP Style Guidelines
Weight (lb)	Name			%	
6.06	Pale 2-Row Malt			66.9	
1	Biscuit Malt			11	
1	Flaked Corn			11	
0.5	Chocolate Rye Malt			5.5	
0.25	Flaked Rye			2.8	
0.25	Crystal/Caramel 40L			2.8	
Hop Additions					 <p>Kentucky Common ^(27a) <u>Original Gravity:</u> 1.044 – 1.055 SG <u>Final Gravity:</u> 1.010 – 1.018 SG <u>Bitterness:</u> 15 – 30 IBUs <u>ABV:</u> 4 – 5.5% <u>SRM:</u> 11 - 20 <u>Overall Impression:</u> A darker-colored, light-flavored, malt-accented beer with a dry finish and interesting character malt flavors. Refreshing due to its high carbonation and mild flavors, and highly sessionable due to being served very fresh and with restrained alcohol levels</p>
Stage/Time	Qty (oz)	Name	%AA	IBU	
Boil/20 min	1.28	Northern Brewer	6.7	18	
Yeast					
Variety		Qty	Ferm Temp		
WLP080 Cream Ale & WLP029 Kölsch		1 pouch each	65 – 70 °F		
Additives					
Amount		Name	Stage/Time		
1 tsp/Tablet		Irish Moss/Whirlfloc	Boil/15 min		
1/2 tsp		Yeast nutrient	Boil/15 min		
Target Statistics		Brew Notes		Notes	
Batch Size	5 gal	Mash Temp	152 °F	Boil is a full 60 minutes, but wait to add hop addition only for the last 20.	
OG	1.047	Mash Duration	60 min		
FG	1.010	Boil Volume	6.5 gal		
~%ABV	4.9	Boil Duration	60 min		
Efficiency	75	Whirlpool temp	--		
IBU	18	Whirlpool Duration	--		
SRM	15				