

# Ryk i kwik

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **28**
- SRM **24.9**
- Style **American Brown Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.1 liter(s)**
- Total mash volume **25.4 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **19.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                         | Amount          | Yield | EBC |
|-------|------------------------------|-----------------|-------|-----|
| Grain | Pale Malt (2 Row) US         | 5 kg (78.6%)    | 79 %  | 4   |
| Grain | Strzegom Karmel 150          | 0.6 kg (9.4%)   | 75 %  | 150 |
| Grain | Oats, Flaked                 | 0.25 kg (3.9%)  | 80 %  | 2   |
| Grain | Briess - Dark Chocolate Malt | 0.185 kg (2.9%) | 60 %  | 827 |
| Grain | Jęczmień palony              | 0.173 kg (2.7%) | 55 %  | 985 |
| Grain | Briess - Wheat Malt, White   | 0.15 kg (2.4%)  | 85 %  | 5   |

## Hops

| Use for   | Name                   | Amount | Time     | Alpha acid |
|-----------|------------------------|--------|----------|------------|
| Boil      | East Kent Goldings     | 15 g   | 60 min   | 5.1 %      |
| Boil      | Centennial             | 20 g   | 60 min   | 10.5 %     |
| Whirlpool | Fuggles                | 35 g   | 0 min    | 4.5 %      |
| Whirlpool | Columbus/Tomahawk/Zeus | 10 g   | 0 min    | 15.5 %     |
| Dry Hop   | Citra                  | 15 g   | 3 day(s) | 12 %       |
| Dry Hop   | Galaxy                 | 15 g   | 3 day(s) | 15 %       |
| Dry Hop   | Citra                  | 15 g   | 1 day(s) | 12 %       |

|         |        |      |          |      |
|---------|--------|------|----------|------|
| Dry Hop | Galaxy | 15 g | 1 day(s) | 15 % |
|---------|--------|------|----------|------|

### Yeasts

| Name                           | Type | Form | Amount | Laboratory |
|--------------------------------|------|------|--------|------------|
| Lallemand - LalBrew Voss Kveik | Ale  | Dry  | 11 g   | Lallemand  |

### Extras

| Type   | Name | Amount | Use for | Time   |
|--------|------|--------|---------|--------|
| Fining | Mech | 6 g    | Boil    | 10 min |