

Bursztynowy RYE Hop Cat

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **21**
- SRM **11.5**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Steps

- Temp **48 C**, Time **10 min**
- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **48 C**, Time **10 min**

Mash step by step

- Heat up **15.6 liter(s)** of strike water to **52.7C**
- Add grains
- Keep mash **10 min** at **48C**
- Keep mash **10 min** at **48C**
- Keep mash **45 min** at **62C**
- Keep mash **15 min** at **72C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Żytni	2 kg (38.5%)	85 %	8
Grain	Strzegom Pale Ale	2.5 kg (48.1%)	79 %	6
Grain	Karmelowy żytni Strzegom	0.7 kg (13.5%)	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ellä (AUS)	10 g	20 min	14.6 %
Aroma (end of boil)	Ellä (AUS)	20 g	10 min	14.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

Notes

- Dodać namoczoną łuskę do gotowania na 10-15 minut
2 wersje
1. Fermentacja poniżej 20stC

2. Fermentacja powyżej 20stC
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