

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	Glaxy	15 g	3 day(s)	15 %
Dry Hop	Citra	15 g	1 day(s)	12 %

Dry Hop	Glaxy	15 g	1 day(s)	15 %
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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