

Bursztynowy RYE Hop Cat

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **19**
- SRM **12.8**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 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 **27 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 **32.6 liter(s)** of **76C** water or to achieve **50.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|--------------|-------|-----|
| Grain | Żytni | 4 kg (44.4%) | 85 % | 8 |
| Grain | Pilzneński | 2 kg (22.2%) | 81 % | 4 |
| Grain | Karmelowy Pszeniczny Strzegom | 1 kg (11.1%) | 79 % | 130 |
| Grain | Strzegom Pale Ale | 1 kg (11.1%) | 79 % | 6 |
| Grain | Karmelowy żytni Strzegom | 1 kg (11.1%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|--------|------------|
| Boil | Ella (AUS) | 20 g | 20 min | 14.6 % |
| Boil | Ella (AUS) | 20 g | 10 min | 14.6 % |
| Whirlpool | Ella (AUS) | 40 g | 5 min | 14.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 22 g | Fermentis |