GALAXY LORAL RYE ALE

- Gravity 16.8 BLG
- ABV 7.1 %
- IBU 33
- SRM **6**
- 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 30 min
- Evaporation rate 20 %/h
- Boil size 25.3 liter(s)

Mash information

- Mash efficiency 75 %
- Liquor-to-grist ratio 3.3 liter(s) / kg
- Mash size 23.1 liter(s)
- Total mash volume 30.1 liter(s)

Steps

- Temp **64 C**, Time **40 min** Temp **72 C**, Time **20 min**
- Temp 76 C, Time 5 min

Mash step by step

- Heat up 23.1 liter(s) of strike water to 70.7C
- Add grains
- Keep mash 40 min at 64C
- Keep mash 20 min at 72C
- Keep mash 5 min at 76C
- Sparge using 9.2 liter(s) of 76C water or to achieve 25.3 liter(s) of wort

Fermentables

Туре	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	3.5 kg <i>(50%)</i>	80 %	6
Grain	Weyermann - Rye Malt	3.5 kg <i>(50%)</i>	75 %	7

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	20 g	30 min	15 %
Whirlpool	Galaxy	20 g	10 min	15 %
Whirlpool	Loral	30 g	10 min	11.9 %
Dry Hop	Galaxy	60 g	4 day(s)	15 %
Dry Hop	Loral	60 g	4 day(s)	11.9 %

Yeasts

Name	Туре	Form	Amount	Laboratory
Voss kveik	Ale	Slant	5 ml	House culture

Extras

Туре	Name	Amount	Use for	Time
Other	Łuska ryżowa	300 g	Mash	