

# Lajcik

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- Gravity **6.6 BLG**
- ABV **2.5 %**
- IBU **20**
- SRM **2.8**
- Style **Rye IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **45 min**
- Evaporation rate **10 %/h**
- Boil size **31 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.14 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **13.2 liter(s)**

## Steps

- Temp **70 C**, Time **45 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **10 liter(s)** of strike water to **78C**
- Add grains
- Keep mash **45 min** at **70C**
- Keep mash **10 min** at **72C**
- Sparge using **24.2 liter(s)** of **76C** water or to achieve **31 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Żytni                | 1 kg (31.3%)  | 85 %  | 8   |
| Grain | Viking Pale Ale malt | 2 kg (62.5%)  | 80 %  | 5   |
| Grain | Płatki owsiane       | 0.2 kg (6.3%) | 85 %  | 3   |

## Hops

| Use for   | Name  | Amount | Time     | Alpha acid |
|-----------|-------|--------|----------|------------|
| Whirlpool | Bravo | 30 g   | 30 min   | 15.5 %     |
| Dry Hop   | Bravo | 70 g   | 3 day(s) | 15.5 %     |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11.5 g | Safale     |

## Notes

- test niskoalkoholowego ale  
*Mar 9, 2018, 6:21 PM*