

Lajcik

- 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
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