

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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