

LITE RYE MILKSHAKE

- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **30**
- SRM **5.1**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **2 %**
- Size with trub loss **26 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **17.5 liter(s)**

Steps

- Temp **45 C**, Time **20 min**
- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **14 liter(s)** of strike water to **48.1C**
- Add grains
- Keep mash **20 min** at **45C**
- Keep mash **50 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **19.5 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	2 kg (50%)	80 %	5
Grain	Žytni	1 kg (25%)	85 %	8
Grain	Caraamber	0.5 kg (12.5%)	75 %	59
Sugar	Laktoza	0.5 kg (12.5%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	5 g	60 min	12 %
Boil	Mosaic	10 g	30 min	12 %
Boil	Mosaic	10 g	15 min	12 %
Boil	Mosaic	10 g	10 min	12 %
Boil	Mosaic	15 g	5 min	12 %
Dry Hop	Mosaic	50 g	5 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
------	------	------	--------	------------

Safale US-05	Ale	Dry	11.5 g	Fermentis
--------------	-----	-----	--------	-----------

Notes

- W 45°C przetrzymać sam słód żytni w 4l wody.
Apr 5, 2018, 9:40 PM