

Milk New Zeland Single Hop Galaxy Rye Ale

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **36**
- SRM **5**
- Style **Rye IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **11.6 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **14.3 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **11.4 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **3.1 liter(s)** of **76C** water or to achieve **11.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.5 kg (52.4%)	80 %	4
Grain	Żytni	1 kg (35%)	85 %	8
Grain	Strzegom Pszeniczny	0.36 kg (12.6%)	81 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	7 g	50 min	15 %
Boil	Galaxy	8 g	15 min	15 %
Aroma (end of boil)	Galaxy	15 g	0 min	15 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	200 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Flavor	Laktoza	500 g	Boil	40 min