

#45 Rye NZ Pale Ale

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **71**
- SRM **6.2**
- Style **Rye IPA**

Batch size

- Expected quantity of finished beer **7 liter(s)**
- Trub loss **14 %**
- Size with trub loss **8 liter(s)**
- Boil time **30 min**
- Evaporation rate **30 %/h**
- Boil size **10.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Żytni	2.5 kg (100%)	85 %	8

Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Cascade	50 g	60 min	6.4 %
Boil	Pacific Jade	10 g	30 min	12.9 %
Whirlpool	Pacific Jade	40 g	20 min	12.9 %
Dry Hop	Wakatu	30 g	1 day(s)	4.9 %
Aroma (end of boil)	Wakatu	20 g	10 min	4.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Windsor Ale	Ale	Slant	100 ml	---

Notes

- 90-100g nowozelandzkiego chmielu
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