

# American Rye Ale

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **32**
- SRM **4.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **30 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (83.3%)	85 %	7
Grain	Weyermann - Rye Malt	1 kg (16.7%)	85 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	45 min	12 %
Boil	Citra	10 g	30 min	12 %
Boil	Mosaic	10 g	20 min	10 %
Boil	Citra	10 g	15 min	12 %
Boil	Rakau (NZ)	10 g	10 min	9.5 %
Aroma (end of boil)	Cascade	10 g	1 min	6 %
Aroma (end of boil)	Mosaic	10 g	1 min	10 %
Aroma (end of boil)	Rakau (NZ)	10 g	1 min	9.5 %
Whirlpool	Citra	15 g	1 min	12 %
Whirlpool	Cascade	10 g	1 min	6 %
Dry Hop	Citra	15 g	3 day(s)	12 %
Dry Hop	Rakau (NZ)	10 g	3 day(s)	9.5 %
Dry Hop	Mosaic	10 g	3 day(s)	10 %
Dry Hop	Cascade	10 g	3 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis