

# Lite Earl Grey Rye American Amber Ale

- Gravity **7.6 BLG**
- ABV **2.9 %**
- IBU **34**
- SRM **10.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.6 liter(s)**
- Total mash volume **13.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.2 kg (39.7%)	80 %	5
Grain	Żytni	1 kg (33.1%)	85 %	8
Grain	Weyermann - Carared	0.75 kg (24.8%)	75 %	45
Grain	Jęczmień palony	0.075 kg (2.5%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	15 g	30 min	11.8 %
Aroma (end of boil)	Mosaic	15 g	15 min	11.8 %
Whirlpool	Mosaic	10 g	15 min	11.8 %
Whirlpool	Cascade	10 g	15 min	7.1 %
Dry Hop	Mosaic	40 g	4 day(s)	11.8 %
Dry Hop	Cascade	40 g	4 day(s)	7.1 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Water Agent	gips piwowarski	10 g	Mash	---
Flavor	Earl Grey	75 g	Secondary	1 day(s)