

# Little MaoRye

- Gravity **7.1 BLG**
- ABV **2.7 %**
- IBU **30**
- SRM **3.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Żytni	1 kg (36.4%)	85 %	8
Grain	BESTMALZ - Bestt Pale Ale	1 kg (36.4%)	80.5 %	6
Grain	Strzegom Monachijski typ I	0.5 kg (18.2%)	79 %	16
Grain	Weyermann - Carapils	0.25 kg (9.1%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Motueka	25 g	15 min	7 %
Boil	Kohatu	25 g	10 min	7.8 %
Boil	Rakau (NZ)	15 g	20 min	9.5 %
Whirlpool	Vic Secret	25 g	1 min	16.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Other	Łuska ryżowa	50 g	Mash	1 min
Water Agent	kwas mlekowy	2 g	Boil	60 min
Water Agent	siarczan magnezu	2 g	Boil	60 min

## Notes

- Zacieranie 74°C
- Fermentacja 17-19°C

kwas mlekowy i siarczan magnezu rozrobione z 25l wody do wyśładzania.  
*Nov 23, 2019, 1:13 PM*