

## Pacific rye

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- Gravity **13.3 BLG**
- ABV ---
- IBU **26**
- SRM **12.8**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**

### Mash step by step

- Heat up **16.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (54.5%)	79 %	6
Grain	Żytni	2 kg (36.4%)	85 %	8
Grain	Karmelowy żytni Strzegom	0.5 kg (9.1%)	75 %	150

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Green Bullet	30 g	30 min	11 %
Boil	Rakau (NZ)	15 g	0 min	9.5 %
Dry Hop	Rakau (NZ)	15 g	7 day(s)	9.5 %
Dry Hop	Pacifica (NZ)	30 g	3 day(s)	4.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis