American Rye

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **30**
- SRM **4.3**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.5 kg *(30%)*	80 %	5
Grain	Pilzneński	1.5 kg *(30%)*	81 %	4
Grain	Żytni	1.5 kg *(30%)*	85 %	8
Grain	Pszeniczny	0.5 kg *(10%)*	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Boil	Cascade	20 g	10 min	6 %
Dry Hop	Cascade	30 g	5 day(s)	6 %
Boil	Ahtanum	20 g	10 min	5 %
Dry Hop	Ahtanum	30 g	5 day(s)	5 %