Australian Rye Pale Ale

- Gravity **13.4 BLG**
- ABV **---**
- IBU **71**
- SRM **9.6**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **10 %**
- Size with trub loss **30.8 liter(s)**
- Boil time **65 min**
- Evaporation rate **15 %/h**
- Boil size **35.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

Steps

- Temp **66 C**, Time **65 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **20.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **65 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **22.2 liter(s)** of **76C** water or to achieve **35.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	5 kg *(73.5%)*	80 %	4
Grain	Karmelowy Czerwony	1 kg *(14.7%)*	75 %	59
Grain	Monachijski	0.8 kg *(11.8%)*	80 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	20 g	60 min	15 %
Boil	Vic Secret (AUS)	20 g	50 min	16.1 %
Boil	Summer	20 g	30 min	6.4 %
Boil	Summer	30 g	20 min	6.4 %
Boil	Summer	30 g	10 min	6.4 %
Dry Hop	Galaxy	80 g	6 day(s)	15 %
Dry Hop	summer	20 g	6 day(s)	6.4 %
Dry Hop	Vic Secret (AUS)	10 g	6 day(s)	16.1 %

Yeasts

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

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Extras

Type	Name	Amount	Use for	Time
Spice	Skórka pomarańczowa	20 g	Boil	60 min