

# 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

kwask mlekowy i siarczan magenzu rozrobione z 25l wody do wyladzania.  
*Nov 23, 2019, 1:13 PM*