

# American RYE

- Gravity **11.9 BLG**
- ABV ---
- IBU **39**
- SRM **5.8**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.4 kg (53.3%)	80 %	4
Grain	Żytni	1.5 kg (33.3%)	85 %	8
Grain	Strzegom Wiedeński	0.35 kg (7.8%)	79 %	10
Grain	Carahell karmelowy	0.25 kg (5.6%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	60 min	13.5 %
Boil	Enigma (AUS)	10 g	30 min	17.2 %
Boil	Magnum	10 g	15 min	13.5 %
Boil	Enigma (AUS)	10 g	0 min	17.2 %
Dry Hop	Enigma (AUS)	30 g	7 day(s)	17.2 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Other	łuska jęczmienna	500 g	Mash	---