

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 |

Extras

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