

# Gryezzli - India Rye Brown Ale

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- Gravity **15.2 BLG**
- ABV ---
- IBU **85**
- SRM **27**
- Style **American Brown Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **19.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

## Fermentables

| Type  | Name                          | Amount         | Yield | EBC |
|-------|-------------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt     | 4.5 kg (68.2%) | 85 %  | 7   |
| Grain | Weyermann - Pale Wheat Malt   | 1 kg (15.2%)   | 85 %  | 5   |
| Grain | Castle Malting - Cara Crystal | 0.5 kg (7.6%)  | --- % | 150 |
| Grain | Weyermann - Cararye           | 0.3 kg (4.5%)  | --- % | 120 |
| Grain | Weyermann - Chocolate Rye     | 0.3 kg (4.5%)  | 20 %  | 493 |

## Hops

| Use for             | Name           | Amount | Time     | Alpha acid |
|---------------------|----------------|--------|----------|------------|
| Boil                | Green Bullet   | 20 g   | 60 min   | 11 %       |
| Aroma (end of boil) | Southern Cross | 30 g   | 15 min   | 12 %       |
| Aroma (end of boil) | Mosaic         | 40 g   | 15 min   | 10 %       |
| Aroma (end of boil) | Green Bullet   | 40 g   | 15 min   | 11 %       |
| Dry Hop             | Mosaic         | 50 g   | 5 day(s) | 10 %       |
| Dry Hop             | Green Bullet   | 30 g   | 5 day(s) | 11 %       |

## Yeasts

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

| <b>Name</b>  | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|--------------|-------------|-------------|---------------|-------------------|
| Safale US-05 | Ale         | Slant       | 200 ml        | ---               |