

# Rye Pale Ale

---

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **36**
- SRM **7.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **13.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Żytni	1.2 kg (36.1%)	85 %	8
Grain	Płatki owsiane	0.2 kg (6%)	85 %	3
Grain	Pilznieński	1.2 kg (36.1%)	81 %	4
Grain	Strzegom Wiedeński	0.5 kg (15.1%)	79 %	10
Grain	Carahell	0.2 kg (6%)	77 %	26
Grain	Strzegom pszenica prażona	0.02 kg (0.6%)	70 %	1000

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	60 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale