

#45 Rye NZ Pale Ale

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **71**
- SRM **6.2**
- Style **Rye IPA**

Batch size

- Expected quantity of finished beer **7 liter(s)**
- Trub loss **14 %**
- Size with trub loss **8 liter(s)**
- Boil time **30 min**
- Evaporation rate **30 %/h**
- Boil size **10.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------|---------------|-------|-----|
| Grain | Żytni | 2.5 kg (100%) | 85 % | 8 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------|--------|----------|------------|
| Mash | Cascade | 50 g | 60 min | 6.4 % |
| Boil | Pacific Jade | 10 g | 30 min | 12.9 % |
| Whirlpool | Pacific Jade | 40 g | 20 min | 12.9 % |
| Dry Hop | Wakatu | 30 g | 1 day(s) | 4.9 % |
| Aroma (end of boil) | Wakatu | 20 g | 10 min | 4.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|-------|--------|------------|
| Danstar - Windsor Ale | Ale | Slant | 100 ml | --- |

Notes

- 90-100g nowozelandzkiego chmielu
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