

american rye

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU ---
- SRM **6.4**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	4 kg (72.7%)	80 %	8
Grain	Žytni	1 kg (18.2%)	85 %	8
Grain	Carahell	0.5 kg (9.1%)	77 %	26

Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Citra	40 g	20 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	30 ml	Fermentum Mobile