

# Gryezzli - India Rye Brown Ale

- 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

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