

Lite Rye Pale Ale

- Gravity **6.6 BLG**
- ABV **2.5 %**
- IBU **22**
- SRM **3.5**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7 liter(s)**
- Total mash volume **9 liter(s)**

Steps

- Temp **67 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **20 min** at **67C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Viking Pilsner malt | 1.5 kg (75%) | 82 % | 5 |
| Grain | Viking Rye malt | 0.5 kg (25%) | 85 % | 17 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil | Mosaic | 10 g | 20 min | 11.8 % |
| Boil | Mosaic | 10 g | 5 min | 11.8 % |
| Aroma (end of boil) | Mosaic | 10 g | 5 min | 11.8 % |
| Whirlpool | Mosaic | 10 g | 0 min | 11.8 % |

dodajemy gdy temp. < 80 stopni
20 minut

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|----------------|-----|------|--------|
| Fining | Mech irlandzki | 5 g | Boil | 10 min |
|--------|----------------|-----|------|--------|

Notes

- Piwo dość wodniste, trzeba będzie zmienić zasyp zrezygnować z zacierania w 67 C i może dać inne drożdże i może jakiś słód barwiący na kolor.
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