

# LITE RYE PALE ALE-LEKKI ŻYTEK

- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **23**
- SRM **2.9**
- Style **Lite American Lager**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1 kg (25%)	81 %	4
Grain	Pale Malt (2 Row) US	1 kg (25%)	79 %	4
Grain	Żytni	1 kg (25%)	85 %	8
Grain	Płatki owsiane	1 kg (25%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	60 min	13.5 %
Boil	wakatu	25 g	15 min	8 %
Whirlpool	WAKATU	25 g	0 min	8 %
Whirlpool	Waimea	50 g	0 min	17 %
Dry Hop	Rakau (NZ)	50 g	3 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis