

RYE AMBER ALE

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **36**
- SRM **12.5**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **32.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.8 liter(s)**
- Total mash volume **26.8 liter(s)**

Steps

- Temp **68 C**, Time **75 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **20.8 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **75 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **32.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	2 kg (33.6%)	83 %	6
Grain	Żytni	2 kg (33.6%)	85 %	8
Grain	Monachijski typ II 20-25 EBC Weyermann	1 kg (16.8%)	80 %	20
Grain	Słód Caramunich Typ II Weyermann	0.5 kg (8.4%)	73 %	120
Grain	Weyermann - Melanoiden Malt 60-80 EBC	0.4 kg (6.7%)	81 %	70
Grain	Carafa III	0.05 kg (0.8%)	70 %	1200

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	15 g	60 min	15.5 %
Boil	Mosaic	50 g	10 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	300 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	whirlflock	5 g	Boil	15 min

Notes

- 40% Demi
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