

# Rye American Brown Ale

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **39**
- SRM **26.1**
- 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 **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.1 liter(s)**
- Total mash volume **24.2 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **18.1 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	2.5 kg (41.3%)	79 %	22
Grain	Strzegom Żytni	2 kg (33.1%)	75 %	200
Grain	Strzegom Monachijski typ I	1.25 kg (20.7%)	79 %	16
Grain	Viking Malt Karmelowy Czerwony	0.3 kg (5%)	75 %	50

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia PL 2019	55 g	60 min	7.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	250 ml	Fermentis