

# Specialty American Rye Ale

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **22**
- SRM **7.3**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **15.6 liter(s)**

## Steps

- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **13 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **5.4 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Żytni - Viking Malt	2.5 kg (96.2%)	80 %	9
Grain	Weyermann - Cararye	0.1 kg (3.8%)	75.6 %	200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	5 g	20 min	12.5 %
Boil	Citra	10 g	5 min	12.5 %
Boil	Vic Secret	15 g	5 min	18.4 %
Dry Hop	Citra	20 g	3 day(s)	12.5 %
Dry Hop	Vic Secret	20 g	3 day(s)	18.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Ciderini Dry	Wine	Dry	10 g	---
Drożdże do Cydru + pożywka dla drożdży				

## Extras

Type	Name	Amount	Use for	Time
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Fining	Mech irlandzki	5 g	Boil	10 min
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