

# ŻYTNIE PALE ALE

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **31**
- SRM **6.5**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.2 liter(s)**
- Total mash volume **9.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Rye Malt	0.75 kg (31.3%)	85 %	7
Grain	Weyermann - Pale Ale Malt	1.5 kg (62.5%)	85 %	7
Grain	Słód Caramunich Typ II Weyermann	0.15 kg (6.3%)	73 %	120

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	10 %
Aroma (end of boil)	Chinook	10 g	5 min	13 %
Aroma (end of boil)	Galaxy	10 g	5 min	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	150 ml	Fermentis