

# American Rye 25l.

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **21**
- SRM **4.3**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.95 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.7 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **16.2 liter(s)** of strike water to **76.1C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **21 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	pizneński 3,2-4,5 EBC Viking Malt	3 kg (54.5%)	--- %	4
Grain	żytni 4-14 EBC Viking Malt	2.5 kg (45.5%)	--- %	9

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade 6,9% AA	5 g	60 min	6.9 %
Boil	Citra 13,7 % AA	10 g	60 min	13.3 %
Boil	Cascade 6,9% AA	20 g	15 min	6.9 %
Aroma (end of boil)	Citra 13,7 % AA	25 g	0 min	13.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US - 05	Ale	Dry	11.5 g	Fermentis