

# Australian Galaxy Rye Ale 13,5 Blg [homebrewing.pl]

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **35**
- SRM **4.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3 kg (60%)	82 %	4
Grain	Żytni	2 kg (40%)	85 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	15 g	50 min	15 %
Boil	Galaxy	15 g	15 min	15 %
Aroma (end of boil)	Galaxy	30 g	0 min	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	7 g	Fermentis