

Lite rye pale ale

- Gravity **6.8 BLG**
- ABV **2.6 %**
- IBU **16**
- SRM **10**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **40 min**
- Evaporation rate **10 %/h**
- Boil size **24.5 liter(s)**

Mash information

- Mash efficiency **81 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.8 liter(s)**
- Total mash volume **11.3 liter(s)**

Steps

- Temp **73 C**, Time **60 min**

Mash step by step

- Heat up **8.8 liter(s)** of strike water to **80.5C**
- Add grains
- Keep mash **60 min** at **73C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **24.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|--------------|-------|-----|
| Grain | Žytni | 1 kg (40%) | 81 % | 8 |
| Grain | Colorado Pale Base | 1 kg (40%) | 79 % | 6 |
| Grain | Crystal II | 0.5 kg (20%) | 71 % | 200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------|--------|----------|------------|
| Dry Hop | Barbe Rouge | 60 g | 3 day(s) | 6.6 % |
| Dry Hop | lunga | 30 g | 3 day(s) | 11 % |
| Whirlpool | Barbe Rouge | 30 g | 20 min | 6.6 % |
| Aroma (end of boil) | Barbe Rouge | 10 g | 5 min | 6.6 % |
| Aroma (end of boil) | lunga | 20 g | 5 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale | Dry | 11 g | Fermentis |