

# Rye Ale

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **34**
- SRM **7.6**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- 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	Briess - Pale Ale Malt	3 kg (60%)	80 %	7
Grain	Briess - Rye Malt	1.5 kg (30%)	80 %	7
Grain	Caramunich® typ I	0.5 kg (10%)	73 %	80

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lomik	30 g	60 min	3.8 %
Boil	Cascade	20 g	30 min	6 %
Boil	Cascade	30 g	15 min	6 %
Dry Hop	Lemon drop	100 g	5 day(s)	4.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's -M15 Empire Ale	Ale	Dry	10 g	---