

# Rye ESB

- Gravity **12.5 BLG**
- ABV ---
- IBU **43**
- SRM **10.3**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (75.5%)	79 %	6
Grain	Żytni	1 kg (18.9%)	85 %	8
Grain	Karmelowy Czerwony	0.2 kg (3.8%)	75 %	59
Grain	Strzegom Czekoladowy 400	0.1 kg (1.9%)	68 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Boil	Marynka	20 g	15 min	10 %
Boil	Sybilla	25 g	5 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	16 g	Safale