

# Lite rye pale ale

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- 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  |