

# RYE Pale ale CITRA&AMARILLO

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **32**
- SRM **4.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **23.6 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **18.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **28.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	2 kg (38.1%)	80.5 %	4
Grain	Żytni	2 kg (38.1%)	85 %	8
Grain	Weyermann - Carapils	0.5 kg (9.5%)	78 %	4
Grain	Płatki pszeniczne	0.5 kg (9.5%)	85 %	3
Grain	Weyermann - Acidulated Malt	0.25 kg (4.8%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	15 g	60 min	13 %
Boil	Citra	50 g	5 min	13 %
Boil	Amarillo	50 g	0 min	9.5 %
Dry Hop	Amarillo	50 g	4 day(s)	9.5 %
Dry Hop	Citra	50 g	4 day(s)	13 %