

Gryezzli - India Rye Brown Ale

- Gravity **15.2 BLG**
- ABV ---
- IBU **85**
- SRM **27**
- Style **American Brown Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **19.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 4.5 kg (68.2%) | 85 % | 7 |
| Grain | Weyermann - Pale Wheat Malt | 1 kg (15.2%) | 85 % | 5 |
| Grain | Castle Malting - Cara Crystal | 0.5 kg (7.6%) | --- % | 150 |
| Grain | Weyermann - Cararye | 0.3 kg (4.5%) | --- % | 120 |
| Grain | Weyermann - Chocolate Rye | 0.3 kg (4.5%) | 20 % | 493 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------------|--------|----------|------------|
| Boil | Green Bullet | 20 g | 60 min | 11 % |
| Aroma (end of boil) | Southern Cross | 30 g | 15 min | 12 % |
| Aroma (end of boil) | Mosaic | 40 g | 15 min | 10 % |
| Aroma (end of boil) | Green Bullet | 40 g | 15 min | 11 % |
| Dry Hop | Mosaic | 50 g | 5 day(s) | 10 % |
| Dry Hop | Green Bullet | 30 g | 5 day(s) | 11 % |

Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| Name | Type | Form | Amount | Laboratory |
|--------------|-------------|-------------|---------------|-------------------|
| Safale US-05 | Ale | Slant | 200 ml | --- |