

Lite Earl Grey Rye American Amber Ale

- Gravity **7.6 BLG**
- ABV **2.9 %**
- IBU **34**
- SRM **10.2**
- Style **American Pale 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 **26.4 liter(s)**

Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.6 liter(s)**
- Total mash volume **13.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 1.2 kg (39.7%) | 80 % | 5 |
| Grain | Żytni | 1 kg (33.1%) | 85 % | 8 |
| Grain | Weyermann - Carared | 0.75 kg (24.8%) | 75 % | 45 |
| Grain | Jęczmień palony | 0.075 kg (2.5%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Mosaic | 15 g | 30 min | 11.8 % |
| Aroma (end of boil) | Mosaic | 15 g | 15 min | 11.8 % |
| Whirlpool | Mosaic | 10 g | 15 min | 11.8 % |
| Whirlpool | Cascade | 10 g | 15 min | 7.1 % |
| Dry Hop | Mosaic | 40 g | 4 day(s) | 11.8 % |
| Dry Hop | Cascade | 40 g | 4 day(s) | 7.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|--------|-----------|----------|
| Water Agent | gips piwowarski | 10 g | Mash | --- |
| Flavor | Earl Grey | 75 g | Secondary | 1 day(s) |