

Lite Rye Pale Ale

- Gravity **8.3 BLG**
- ABV **3.2 %**
- IBU **30**
- SRM **6.5**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.4 liter(s)**
- Total mash volume **13.8 liter(s)**

Steps

- Temp **62 C**, Time **40 min**
- Temp **69 C**, Time **20 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **10.4 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **69C**
- Keep mash **15 min** at **78C**
- Sparge using **19.5 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	1.5 kg (43.5%)	79 %	5
Grain	Monachijski jasny	0.75 kg (21.7%)	79 %	15
Grain	Karmelowy żytni	0.2 kg (5.8%)	--- %	185
Grain	Weyermann pszeniczny jasny	1 kg (29%)	82 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	10 g	60 min	12 %
Boil	Amarillo	5 g	60 min	8.8 %
Aroma (end of boil)	Mosaic	10 g	15 min	12 %
Aroma (end of boil)	Amarillo	5 g	15 min	8.8 %
Whirlpool	Mosaic	10 g	0 min	12 %
Dry Hop	Mosaic	20 g	3 day(s)	11.8 %
Dry Hop	Amarillo	15 g	3 day(s)	8.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
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S-04 Fermentis	Ale	Dry	11.5 g	Fermentis
FM52 Amerykański Sen	Ale	Liquid	35 ml	Fermentum Mobile