

Rye American Brown Ale

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **39**
- SRM **26.1**
- 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 **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.1 liter(s)**
- Total mash volume **24.2 liter(s)**

Steps

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

Mash step by step

- Heat up **18.1 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|-----------------|-------|-----|
| Grain | Strzegom Monachijski typ II | 2.5 kg (41.3%) | 79 % | 22 |
| Grain | Strzegom Żytni | 2 kg (33.1%) | 75 % | 200 |
| Grain | Strzegom Monachijski typ I | 1.25 kg (20.7%) | 79 % | 16 |
| Grain | Viking Malt Karmelowy Czerwony | 0.3 kg (5%) | 75 % | 50 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil | Oktawia PL 2019 | 55 g | 60 min | 7.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 250 ml | Fermentis |