Lite Rye Pale Ale

- Gravity **6.6 BLG**
- ABV **2.5 %**
- IBU **22**
- SRM **3.5**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7 liter(s)**
- Total mash volume **9 liter(s)**

Steps

- Temp **67 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **20 min** at **67C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	1.5 kg *(75%)*	82 %	5
Grain	Viking Rye malt	0.5 kg *(25%)*	85 %	17

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	10 g	20 min	11.8 %
Boil	Mosaic	10 g	5 min	11.8 %
Aroma (end of boil)	Mosaic	10 g	5 min	11.8 %
Whirlpool	Mosaic	10 g	0 min	11.8 %
dodajemy gdy temp. < 80 stopni 20 minut				

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	---

Extras

Type	Name	Amount	Use for	Time

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

Fining	Mech irlandzki	5 g	Boil	10 min

Notes

- Piwo dość wodniste, trzeba będzie zmienić zasyp zrezygnować z zacierania w 67 C i może dać inne drożdże i może jakiś słód barwiący na kolor.
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