

# Rye Wine

- Gravity **23.3 BLG**
- ABV **10.7 %**
- IBU **79**
- SRM **20.2**
- Style **English Barleywine**

## Batch size

- Expected quantity of finished beer **15.8 liter(s)**
- Trub loss **7 %**
- Size with trub loss **16.9 liter(s)**
- Boil time **120 min**
- Evaporation rate **20 %/h**
- Boil size **23.7 liter(s)**

## Mash information

- Mash efficiency **50 %**
- Liquor-to-grist ratio **3.25 liter(s) / kg**
- Mash size **34.1 liter(s)**
- Total mash volume **44.6 liter(s)**

## Steps

- Temp **66 C**, Time **75 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **34.1 liter(s)** of strike water to **73.1C**
- Add grains
- Keep mash **75 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **0.1 liter(s)** of **76C** water or to achieve **23.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	5.5 kg (52.4%)	79 %	6
Grain	Żytni	3.5 kg (33.3%)	85 %	8
Grain	Monachijski	1 kg (9.5%)	80 %	15
Grain	Karmel 300	0.5 kg (4.8%)	70 %	299
Sugar	Cukier kandyzowany	0 kg	80 %	20

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	25 g	60 min	15.5 %
Boil	Amarillo	25 g	60 min	9.5 %
Boil	Amarillo	25 g	30 min	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP070 BOURBON	Ale	Slant	200 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
Other	Łuska ryżowa	375 g	Mash	5 min

Fining	Mech irlandzki	5 g	Boil	15 min
Flavor	Płatki Bourbon	10 g	Secondary	10 day(s)