

#30 Rye Beer

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **23**
- SRM **4.1**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **0 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.4 liter(s)**

Mash information

- Mash efficiency **94 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **67 C**, Time **0 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **0 min** at **67C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **25.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|-----|
| Grain | Słodownia Strzegom - pale ale | 3 kg (66.7%) | 71 % | 6 |
| Grain | Słodownia Strzegom - żytni | 1.5 kg (33.3%) | 81 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil | Centennial | 25 g | 60 min | 8.5 % |
| Aroma (end of boil) | Galena | 25 g | 0 min | 12.6 % |
| Aroma (end of boil) | Centennial | 25 g | 0 min | 8.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------|------|---------|--------|------------------|
| FM50 - Kłosa Kansas | Ale | Culture | 200 g | Fermentum Mobile |