

# Rey Wine 26BLG

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- Gravity **26.2 BLG**
- ABV **12.3 %**
- IBU ---
- SRM **12.1**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **25 liter(s)**
- Total mash volume **35 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (40%)	80 %	5
Grain	Strzegom Pilzneński	1 kg (10%)	80 %	4
Grain	Żytni	4.5 kg (45%)	85 %	8
Grain	Fawcett - Crystal	0.5 kg (5%)	70 %	160

## Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Marynka	50 g	60 min	10 %
Mash	lunga	45 g	20 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Belgian Ardennes	Ale	Liquid	2000 ml	Wyeast Labs