

# Rúgbrauð - ICELANDIC RYE PORTER

- Gravity **18.4 BLG**
- ABV ---
- IBU **22**
- SRM **41.5**
- Style **Robust Porter**

## Batch size

- Expected quantity of finished beer **150 liter(s)**
- Trub loss **5 %**
- Size with trub loss **157.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **5 %/h**
- Boil size **177.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **172.5 liter(s)**
- Total mash volume **230 liter(s)**

## Steps

- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **172.5 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **62.4 liter(s)** of **76C** water or to achieve **177.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	15 kg (26.1%)	80.5 %	4
Grain	Weyermann - Rye Malt	12.5 kg (21.7%)	85 %	7
Grain	BESTMALZ - Best Minich Dark	12.5 kg (21.7%)	80 %	28
Grain	Wheat, Flaked	5 kg (8.7%)	77 %	4
Grain	Weyermann - Smoked Malt	3 kg (5.2%)	81 %	6
Grain	Melanoiden Malt	2.5 kg (4.3%)	80 %	39
Grain	Weyermann - Dehusked Carafa III	3 kg (5.2%)	70 %	1400
Grain	Peat Smoked Malt	1 kg (1.7%)	74 %	6
Grain	Fawcett - Pale Chocolate	3 kg (5.2%)	71 %	600

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tettnang	250 g	60 min	4 %

Aroma (end of boil)	Tettnang	250 g	30 min	4 %
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## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	7500 ml	Fermentis