

# Rye

---

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **24**
- SRM **4.3**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.4 liter(s)**
- Total mash volume **28.5 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**

## Mash step by step

- Heat up **21.4 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **19.9 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount          | Yield | EBC |
|-------|---------------------|-----------------|-------|-----|
| Grain | Strzegom Pilzneński | 5 kg (70.2%)    | 80 %  | 4   |
| Grain | Żytni               | 2 kg (28.1%)    | 85 %  | 8   |
| Grain | Cara-Pils/Dextrine  | 0.125 kg (1.8%) | 72 %  | 4   |

## Hops

| Use for   | Name    | Amount | Time   | Alpha acid |
|-----------|---------|--------|--------|------------|
| Boil      | izabela | 50 g   | 60 min | 5.5 %      |
| Whirlpool | Tomyski | 50 g   | 10 min | 2.8 %      |

## Yeasts

| Name       | Type | Form  | Amount  | Laboratory |
|------------|------|-------|---------|------------|
| new englan | Ale  | Slant | 1000 ml | LaIBrew    |