

Rye brett ale

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **3**
- SRM **12.9**
- Style **Flanders Brown Ale/Oud Bruin**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **63 C**, Time **30 min**
- Temp **99 C**, Time **1 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **16 liter(s)** of strike water to **68.4C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **99C**
- Sparge using **1.8 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Żytni	1.2 kg (30%)	85 %	8
Grain	Monachijski	1.2 kg (30%)	80 %	16
Grain	Fawcett - Crystal Wheat	0.3 kg (7.5%)	70 %	175
Grain	Strzegom Pilzneński	1.3 kg (32.5%)	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka PolishHops	2 g	60 min	8.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Melange Sour blend	Ale	Slant	100 ml	White Labs