

# Rye Wine

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- Gravity **25.3 BLG**
- ABV **11.8 %**
- IBU **85**
- SRM **17.5**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **66 C**, Time **90 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **66C**
- Sparge using **0.1 liter(s)** of **76C** water or to achieve **10.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.5 kg (30%)	80 %	4
Grain	Żytmi	2.1 kg (42%)	85 %	8
Grain	Simpsons - Crystal Rye	0.4 kg (8%)	73 %	177
Grain	Słód owsiany Fawcett	1 kg (20%)	61 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	35 g	80 min	13.3 %
Aroma (end of boil)	Citra	20 g	2 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	125 ml	Fermentis