

Rye Wine

- Gravity **25.9 BLG**
- ABV **12.2 %**
- IBU **49**
- SRM **13.5**
- Style **English Barleywine**

Batch size

- Expected quantity of finished beer **11.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.9 liter(s)**
- Total mash volume **27.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|-----------------|-------|-----|
| Grain | Rye Malt | 3.35 kg (48.2%) | 63 % | 10 |
| Grain | Viking Pale Ale malt | 3.35 kg (48.2%) | 80 % | 5 |
| Grain | Simpsons - Crystal Rye | 0.25 kg (3.6%) | 73 % | 177 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 50 g | 60 min | 8.8 % |