

# Rye wine

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- Gravity **27 BLG**
- ABV **12.9 %**
- IBU **39**
- SRM **12.9**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.25 liter(s) / kg**
- Mash size **27.6 liter(s)**
- Total mash volume **36.1 liter(s)**

## Steps

- Temp **65 C**, Time **75 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **27.6 liter(s)** of strike water to **71.9C**
- Add grains
- Keep mash **75 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **2.5 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (55.6%)  | 80 %  | 5   |
| Grain | Briess - Rye Malt    | 3 kg (33.3%)  | 80 %  | 7   |
| Grain | Strzegom Karmel 150  | 0.5 kg (5.6%) | 75 %  | 150 |
| Sugar | Cane (Beet) Sugar    | 0.5 kg (5.6%) | 100 % | 0   |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 50 g   | 60 min | 10 %       |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US 05 | Ale  | Dry  | 23 g   | ---        |

## Extras

| Type  | Name         | Amount | Use for | Time  |
|-------|--------------|--------|---------|-------|
| Other | Łuska ryżowa | 0.3 g  | Mash    | 1 min |

|        |                         |      |           |           |
|--------|-------------------------|------|-----------|-----------|
| Flavor | Płatki dębowe po cherry | 50 g | Secondary | 28 day(s) |
| Fining | Mech irlandzki          | 10 g | Boil      | 10 min    |

## Notes

- Fermentacja burzliwa 21 dni  
Cicha z płatkami dębowymi co najmniej miesiąc. Najlepiej 3 miesiące.  
Piwo po zabutelkowaniu jest dobre po kilku miesiącach, ale warto poczekać 2 lata  
*Nov 5, 2023, 7:24 PM*