

Spelt & Rye Harbour

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU ---
- SRM **10.8**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **19.6 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Rye Malt	0.8 kg (19%)	63 %	10
Grain	Briess - Pilsen Malt	1.5 kg (35.7%)	80.5 %	2
Grain	Caraaroma	0.2 kg (4.8%)	78 %	400
Grain	Weyermann - Spelt Malt	1.7 kg (40.5%)	81 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Lublin (Lubelski)	30 g	10 min	4 %
Mash	Marynka	30 g	50 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
safebrew s-33	Wheat	Dry	11.5 g	---