

30 American Rye

- Gravity **12.9 BLG**
- ABV ---
- IBU **30**
- SRM **5**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **30.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **23 liter(s)**
- Total mash volume **28.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **23 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **30.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	3 kg (52.2%)	81 %	4
Grain	Weyermann - Rye Malt	1.5 kg (26.1%)	85 %	7
Grain	Strzegom Wiedeński	1 kg (17.4%)	79 %	10
Grain	Karmelowy Jasny 30EBC	0.25 kg (4.3%)	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	60 min	12.8 %
Boil	Chinook	10 g	30 min	12.8 %
Boil	Mosaic	15 g	15 min	11.8 %
Boil	Mosaic	20 g	0 min	11.8 %
Boil	Chinook	10 g	0 min	12.8 %
Dry Hop	Mosaic	65 g	4 day(s)	11.8 %
Dry Hop	Chinook	20 g	4 day(s)	12.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	200 ml	Fermentum Mobile