

# Farmhouse American Rye Amber Ale

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **18**
- SRM **5.4**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **15.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name               | Amount         | Yield  | EBC |
|-------|--------------------|----------------|--------|-----|
| Grain | Strzegom Wiedeński | 3.2 kg (61.5%) | 79 %   | 10  |
| Grain | Rye, Flaked        | 2 kg (38.5%)   | 78.3 % | 4   |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | Iunga | 15 g   | 60 min | 11 %       |
| Boil    | Citra | 50 g   | 0 min  | 12 %       |

## Yeasts

| Name                  | Type | Form  | Amount | Laboratory       |
|-----------------------|------|-------|--------|------------------|
| FM602 Kolnaseta Ragus | Ale  | Slant | 100 ml | Fermentum Mobile |
| FM601 Senalio Mieles  | Ale  | Slant | 100 ml | Fermentum Mobile |

## Extras

| Type  | Name           | Amount | Use for | Time  |
|-------|----------------|--------|---------|-------|
| Spice | Jagody jałowca | 5.5 g  | Boil    | 0 min |

## Notes

- Fermentacja w 2 osobnych wiadrach.  
*Dec 5, 2018, 10:48 AM*