

# Rye Wine

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- 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 %