

## #30 Rye Beer

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **23**
- SRM **4.1**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **0 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.4 liter(s)**

### Mash information

- Mash efficiency **94 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

### Steps

- Temp **67 C**, Time **0 min**

### Mash step by step

- Heat up **13.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **0 min** at **67C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **25.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słodownia Strzegom - pale ale	3 kg (66.7%)	71 %	6
Grain	Słodownia Strzegom - żytni	1.5 kg (33.3%)	81 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	25 g	60 min	8.5 %
Aroma (end of boil)	Galena	25 g	0 min	12.6 %
Aroma (end of boil)	Centennial	25 g	0 min	8.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM50 - Kłosa Kansas	Ale	Culture	200 g	Fermentum Mobile