

# Premium American Rye Lager

- Gravity **13.6 BLG**
- ABV ---
- IBU **33**
- SRM **5.2**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **15 %**
- Size with trub loss **23 liter(s)**
- Boil time **90 min**
- Evaporation rate **6 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **2.94 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **26.8 liter(s)**

## Steps

- Temp **62 C**, Time **15 min**
- Temp **72 C**, Time **45 min**

## Mash step by step

- Heat up **20 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **15 min** at **62C**
- Keep mash **45 min** at **72C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński Optima	3 kg (44.1%)	80.5 %	4
Grain	Pilzneński Premium Weyermann	1.5 kg (22.1%)	82.23 %	2
Grain	Pszeniczny Optima	0.9 kg (13.2%)	81.4 %	3
Grain	Karmelowy Cara Clair Castle	0.5 kg (7.4%)	78 %	7
Grain	Karmelowy Carahell Weyermann	0.5 kg (7.4%)	75.74 %	26
Grain	Płatki ryżowe błyskawiczne	0.4 kg (5.9%)	70 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo granulát	15 g	45 min	8.8 %
Boil	Cascade granulát	20 g	30 min	6.8 %
Boil	Kohatu	25 g	15 min	6.6 %
Boil	Wai-iti	30 g	1 min	2.8 %
Whirlpool	Citra granulát	35 g	15 min	13.5 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Saflager W-34/70	Lager	Dry	23 g	Fermentis

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Fining	Mech irlandzki	5 g	Boil	5 min