

Rey Wine 26BLG

- Gravity **26.2 BLG**
- ABV **12.3 %**
- IBU ---
- SRM **12.1**
- 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 **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **25 liter(s)**
- Total mash volume **35 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (40%) | 80 % | 5 |
| Grain | Strzegom Pilzneński | 1 kg (10%) | 80 % | 4 |
| Grain | Żytni | 4.5 kg (45%) | 85 % | 8 |
| Grain | Fawcett - Crystal | 0.5 kg (5%) | 70 % | 160 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Mash | Marynka | 50 g | 60 min | 10 % |
| Mash | lunga | 45 g | 20 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|--------|---------|-------------|
| Wyeast - Belgian Ardennes | Ale | Liquid | 2000 ml | Wyeast Labs |