

Rye Wine

- Gravity **23.3 BLG**
- ABV **10.7 %**
- IBU **79**
- SRM **20.2**
- Style **English Barleywine**

Batch size

- Expected quantity of finished beer **15.8 liter(s)**
- Trub loss **7 %**
- Size with trub loss **16.9 liter(s)**
- Boil time **120 min**
- Evaporation rate **20 %/h**
- Boil size **23.7 liter(s)**

Mash information

- Mash efficiency **50 %**
- Liquor-to-grist ratio **3.25 liter(s) / kg**
- Mash size **34.1 liter(s)**
- Total mash volume **44.6 liter(s)**

Steps

- Temp **66 C**, Time **75 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **34.1 liter(s)** of strike water to **73.1C**
- Add grains
- Keep mash **75 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **0.1 liter(s)** of **76C** water or to achieve **23.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|----------------|-------|-----|
| Grain | Pale Ale | 5.5 kg (52.4%) | 79 % | 6 |
| Grain | Żytni | 3.5 kg (33.3%) | 85 % | 8 |
| Grain | Monachijski | 1 kg (9.5%) | 80 % | 15 |
| Grain | Karmel 300 | 0.5 kg (4.8%) | 70 % | 299 |
| Sugar | Cukier kandyzowany | 0 kg | 80 % | 20 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 25 g | 60 min | 15.5 % |
| Boil | Amarillo | 25 g | 60 min | 9.5 % |
| Boil | Amarillo | 25 g | 30 min | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------|------|-------|--------|------------|
| WLP070 BOURBON | Ale | Slant | 200 ml | White Labs |

Extras

| Type | Name | Amount | Use for | Time |
|-------|--------------|--------|---------|-------|
| Other | Łuska ryżowa | 375 g | Mash | 5 min |

| | | | | |
|--------|----------------|------|-----------|-----------|
| Fining | Mech irlandzki | 5 g | Boil | 15 min |
| Flavor | Płatki Bourbon | 10 g | Secondary | 10 day(s) |