

# American Ryewine

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- Gravity **29.1 BLG**
- ABV **14.3 %**
- IBU **93**
- SRM **16.2**
- Style **American Barleywine**

## 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 **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **42 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (41.7%)	80 %	5
Grain	Žytni	5 kg (41.7%)	85 %	8
Grain	Viking Pilsner malt	1 kg (8.3%)	82 %	4
Grain	Weyermann Caramunich 3	1 kg (8.3%)	76 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	30 g	60 min	9.5 %
Boil	Columbus/Tomahawk/Zeus	50 g	60 min	15.5 %
Boil	Mosaic	30 g	60 min	10 %
Boil	Amarillo	20 g	30 min	9.5 %
Boil	Mosaic	20 g	30 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	34.5 g	safale