

Belgian Rye

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **19**
- SRM **5.5**
- Style **Belgian Specialty Ale**

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 **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|------------|--------|-----|
| Grain | Żytni | 1 kg (20%) | 85 % | 8 |
| Grain | BESTMALZ - Bestt Pale Ale | 3 kg (60%) | 80.5 % | 6 |
| Grain | Strzegom Monachijski typ I | 1 kg (20%) | 79 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil | Magnat | 15 g | 60 min | 11.2 % |
| Aroma (end of boil) | East Kent Goldings | 20 g | 5 min | 5.1 % |