

# Farmhouse American Rye Amber Ale

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **18**
- SRM **5.4**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **15.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	3.2 kg (61.5%)	79 %	10
Grain	Rye, Flaked	2 kg (38.5%)	78.3 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	11 %
Boil	Citra	50 g	0 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM602 Kolnaseta Ragus	Ale	Slant	100 ml	Fermentum Mobile
FM601 Senalio Mieles	Ale	Slant	100 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Spice	Jagody jałowca	5.5 g	Boil	0 min

## Notes

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

- Fermentacja w 2 osobnych wiadrach.  
*Dec 5, 2018, 10:48 AM*