

## Master Yoda (Rye Wine)

- Gravity **25.7 BLG**
- ABV ---
- IBU **105**
- SRM **22.5**
- Style **American Barleywine**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **3 %**
- Size with trub loss **11.7 liter(s)**
- Boil time **120 min**
- Evaporation rate **17 %/h**
- Boil size **17.2 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **17.6 liter(s)**
- Total mash volume **23.9 liter(s)**

### Steps

- Temp **47 C**, Time **20 min**
- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **40 min**

### Mash step by step

- Heat up **17.6 liter(s)** of strike water to **51.8C**
- Add grains
- Keep mash **20 min** at **47C**
- Keep mash **60 min** at **64C**
- Keep mash **40 min** at **72C**
- Sparge using **5.9 liter(s)** of **76C** water or to achieve **17.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale (Malteurop)	3 kg (47.6%)	81 %	7
Grain	Żytni (Viking Malt)	1.6 kg (25.4%)	81 %	9
Grain	Strzegom Wiedeński	0.6 kg (9.5%)	79 %	10
Grain	Strzegom Monachijski typ I	0.5 kg (7.9%)	79 %	16
Grain	Płatki Żytnie Błyskawiczne	0.4 kg (6.3%)	80 %	3
Grain	Special B Malt (Castle)	0.2 kg (3.2%)	65.2 %	350

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tomahawk	40 g	60 min	14 %
Boil	Green Bullet	15 g	15 min	12.2 %
Boil	Citra	15 g	15 min	12.4 %
Boil	Nelson Sauvign	15 g	15 min	11 %
Whirlpool	Green Bullet	15 g	15 min	12.2 %
Whirlpool	Citra	15 g	15 min	12.4 %

Whirlpool	Nelson Sauvignon	15 g	15 min	11 %
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## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	150 ml	Fermentis