

# 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 % |
|-----------|------------------|------|--------|------|

## Yeasts

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