

NO. 19 Rye Ale

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **53**
- SRM **6.7**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **34 liter(s)**
- Trub loss **5 %**
- Size with trub loss **37.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **44.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **44 liter(s)**

Steps

- Temp **63 C**, Time **60 min**
- Temp **70 C**, Time **45 min**
- Temp **78 C**, Time **7 min**

Mash step by step

- Heat up **33 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **45 min** at **70C**
- Keep mash **7 min** at **78C**
- Sparge using **22.9 liter(s)** of **76C** water or to achieve **44.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|--------------|-------|-----|
| Grain | Strzegom Wiedeński | 6 kg (54.5%) | 79 % | 10 |
| Grain | Briess - Rye Malt | 3 kg (27.3%) | 80 % | 7 |
| Grain | Briess - Carapils Malt | 1 kg (9.1%) | 74 % | 3 |
| Grain | Monachijski | 1 kg (9.1%) | 80 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil | lunga | 25 g | 60 min | 11 % |
| Boil | Sybilla | 25 g | 60 min | 3.5 % |
| Boil | Cascade | 100 g | 30 min | 6 % |
| Aroma (end of boil) | Centennial | 100 g | 3 min | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------------|------|------|--------|------------|
| Mangrove Jack's -M15 Empire Ale | Ale | Dry | 10 g | --- |
| Mangrove Jack's M29 French Saison | Ale | Dry | 10 g | --- |

Notes

- 2 fermentatory po 17 litrów.
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