

# Polish Light Rye

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **26**
- SRM **4.3**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **32 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **23.6 liter(s)**

## Steps

- Temp **55 C**, Time **10 min**
- Temp **69 C**, Time **60 min**
- Temp **72 C**, Time **25 min**

## Mash step by step

- Heat up **18.4 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **60 min** at **69C**
- Keep mash **25 min** at **72C**
- Sparge using **18.9 liter(s)** of **76C** water or to achieve **32 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Żytni	2 kg (38.1%)	85 %	7
Grain	Viking Pale Ale malt	1.5 kg (28.6%)	80 %	5
Grain	Cara-Pils/Dextrine	0.5 kg (9.5%)	72 %	4
Grain	Briess - Goldpils Vienna Malt	1 kg (19%)	80 %	12
Grain	Weyermann - Acidulated Malt	0.25 kg (4.8%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zula	30 g	10 min	10 %
Aroma (end of boil)	Zula	20 g	0 min	10 %
Dry Hop	Callista	50 g	7 day(s)	4 %
Boil	Oktawia	50 g	15 min	7.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	12 g	Fermentis