

Rye

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **24**
- SRM **4.3**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.4 liter(s)**
- Total mash volume **28.5 liter(s)**

Steps

- Temp **64 C**, Time **60 min**

Mash step by step

- Heat up **21.4 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **19.9 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (70.2%)	80 %	4
Grain	Żytni	2 kg (28.1%)	85 %	8
Grain	Cara-Pils/Dextrine	0.125 kg (1.8%)	72 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	izabela	50 g	60 min	5.5 %
Whirlpool	Tomyski	50 g	10 min	2.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
new englan	Ale	Slant	1000 ml	LaIBrew