

Rye wine

- Gravity **27 BLG**
- ABV **12.9 %**
- IBU **39**
- SRM **12.9**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.25 liter(s) / kg**
- Mash size **27.6 liter(s)**
- Total mash volume **36.1 liter(s)**

Steps

- Temp **65 C**, Time **75 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **27.6 liter(s)** of strike water to **71.9C**
- Add grains
- Keep mash **75 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **2.5 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (55.6%)	80 %	5
Grain	Briess - Rye Malt	3 kg (33.3%)	80 %	7
Grain	Strzegom Karmel 150	0.5 kg (5.6%)	75 %	150
Sugar	Cane (Beet) Sugar	0.5 kg (5.6%)	100 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
US 05	Ale	Dry	23 g	---

Extras

Type	Name	Amount	Use for	Time
Other	Łuska ryżowa	0.3 g	Mash	1 min

Flavor	Płatki dębowe po cherry	50 g	Secondary	28 day(s)
Fining	Mech irlandzki	10 g	Boil	10 min

Notes

- Fermentacja burzliwa 21 dni
Cicha z płatkami dębowymi co najmniej miesiąc. Najlepiej 3 miesiące.
Piwo po zabutelkowaniu jest dobre po kilku miesiącach, ale warto poczekać 2 lata
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