

rye01

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **22**
- SRM **5.8**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **30.8 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **27.5 liter(s)**

Steps

- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **22 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **30.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Rye Malt | 2.5 kg (45.5%) | 63 % | 10 |
| Grain | Simpsons - Maris Otter | 2 kg (36.4%) | 81 % | 6 |
| Grain | Munich Malt | 1 kg (18.2%) | 80 % | 18 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------|--------|----------|------------|
| Boil | East Kent Goldings | 30 g | 55 min | 5.1 % |
| Boil | East Kent Goldings | 24 g | 15 min | 5.1 % |
| Boil | East Kent Goldings | 24 g | 5 min | 5.1 % |
| Aroma (end of boil) | East Kent Goldings | 75 g | 0 min | 5.1 % |
| Dry Hop | East Kent Goldings | 47 g | 5 day(s) | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|--------|------------|
| Danstar - Nottingham | Ale | Slant | 200 ml | Danstar |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------|--------|---------|--------|
| Fining | protofloc | 3 g | Boil | 15 min |

| | | | | |
|-------------|------|------|------|--------|
| Water Agent | ph52 | 20 g | Mash | 60 min |
|-------------|------|------|------|--------|