

Torf na żytowisku [peated rye ale]

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **20**
- SRM **4.4**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

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

Mash step by step

- Heat up **12 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------|------------|-------|-----|
| Grain | Peat Smoked Malt | 3 kg (75%) | 74 % | 6 |
| Grain | Żytni | 1 kg (25%) | 85 % | 8 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| First Wort | Equinox | 10 g | 90 min | 13.1 % |
| Aroma (end of boil) | Equinox | 40 g | 0 min | 13.1 % |
| Dry Hop | Citra | 50 g | 2 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |