

Premium American Rye Lager

- Gravity **13.6 BLG**
- ABV ---
- IBU **33**
- SRM **5.2**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **15 %**
- Size with trub loss **23 liter(s)**
- Boil time **90 min**
- Evaporation rate **6 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **2.94 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **26.8 liter(s)**

Steps

- Temp **62 C**, Time **15 min**
- Temp **72 C**, Time **45 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **15 min** at **62C**
- Keep mash **45 min** at **72C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|----------------|---------|-----|
| Grain | Pilzneński Optima | 3 kg (44.1%) | 80.5 % | 4 |
| Grain | Pilzneński Premium Weyermann | 1.5 kg (22.1%) | 82.23 % | 2 |
| Grain | Pszeniczny Optima | 0.9 kg (13.2%) | 81.4 % | 3 |
| Grain | Karmelowy Cara Clair Castle | 0.5 kg (7.4%) | 78 % | 7 |
| Grain | Karmelowy Carahell Weyermann | 0.5 kg (7.4%) | 75.74 % | 26 |
| Grain | Płatki ryżowe błyskawiczne | 0.4 kg (5.9%) | 70 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------------------|--------|--------|------------|
| Boil | Amarillo granulát | 15 g | 45 min | 8.8 % |
| Boil | Cascade granulát | 20 g | 30 min | 6.8 % |
| Boil | Kohatu | 25 g | 15 min | 6.6 % |
| Boil | Wai-iti | 30 g | 1 min | 2.8 % |
| Whirlpool | Citra granulát | 35 g | 15 min | 13.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------------|-------------|---------------|-------------------|
| Saflager W-34/70 | Lager | Dry | 23 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|----------------|---------------|----------------|-------------|
| Fining | Mech irlandzki | 5 g | Boil | 5 min |