

Rúgbrauð - ICELANDIC RYE PORTER

- Gravity **18.4 BLG**
- ABV ---
- IBU **22**
- SRM **41.5**
- Style **Robust Porter**

Batch size

- Expected quantity of finished beer **150 liter(s)**
- Trub loss **5 %**
- Size with trub loss **157.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **5 %/h**
- Boil size **177.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **172.5 liter(s)**
- Total mash volume **230 liter(s)**

Steps

- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **172.5 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **62.4 liter(s)** of **76C** water or to achieve **177.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------|-----------------|--------|------|
| Grain | BESTMALZ - Best Pilsen | 15 kg (26.1%) | 80.5 % | 4 |
| Grain | Weyermann - Rye Malt | 12.5 kg (21.7%) | 85 % | 7 |
| Grain | BESTMALZ - Best Minich Dark | 12.5 kg (21.7%) | 80 % | 28 |
| Grain | Wheat, Flaked | 5 kg (8.7%) | 77 % | 4 |
| Grain | Weyermann - Smoked Malt | 3 kg (5.2%) | 81 % | 6 |
| Grain | Melanoiden Malt | 2.5 kg (4.3%) | 80 % | 39 |
| Grain | Weyermann - Dehusked Carafa III | 3 kg (5.2%) | 70 % | 1400 |
| Grain | Peat Smoked Malt | 1 kg (1.7%) | 74 % | 6 |
| Grain | Fawcett - Pale Chocolate | 3 kg (5.2%) | 71 % | 600 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Tettnang | 250 g | 60 min | 4 % |

| | | | | |
|---------------------|----------|-------|--------|-----|
| Aroma (end of boil) | Tettnang | 250 g | 30 min | 4 % |
|---------------------|----------|-------|--------|-----|

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|---------|------------|
| Safale US-05 | Ale | Slant | 7500 ml | Fermentis |