

Ryewine

- Gravity **23.6 BLG**
- ABV **10.8 %**
- IBU **70**
- SRM **15.5**
- Style **English Barleywine**

Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **10 %**
- Size with trub loss **8.8 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **11.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.1 liter(s)**

Steps

- Temp **66 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **13.8 liter(s)** of strike water to **73.2C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **2 liter(s)** of **76C** water or to achieve **11.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (46.5%)	80 %	5
Grain	Żytni	1.5 kg (34.9%)	85 %	8
Grain	Strzegom Monachijski typ II	0.5 kg (11.6%)	79 %	22
Grain	Słód Caramunich Typ II Weyermann	0.2 kg (4.7%)	73 %	120
Grain	Fawcett - Dark Crystal	0.1 kg (2.3%)	71 %	300

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	40 min	15.5 %