

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 % |