

Farmhouse American Rye Amber Ale

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **18**
- SRM **5.4**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|----------------|--------|-----|
| Grain | Strzegom Wiedeński | 3.2 kg (61.5%) | 79 % | 10 |
| Grain | Rye, Flaked | 2 kg (38.5%) | 78.3 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 15 g | 60 min | 11 % |
| Boil | Citra | 50 g | 0 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|-------|--------|------------------|
| FM602 Kolnaseta Ragus | Ale | Slant | 100 ml | Fermentum Mobile |
| FM601 Senalio Mieles | Ale | Slant | 100 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------------|--------|---------|-------|
| Spice | Jagody jałowca | 5.5 g | Boil | 0 min |

Notes

- Fermentacja w 2 osobnych wiadrach.
Dec 5, 2018, 10:48 AM