

## Rye - BIAB

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **69**
- SRM **7.9**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **40 min**
- Evaporation rate **10 %/h**
- Boil size **12.3 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **10.8 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**

### Mash step by step

- Heat up **8.4 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **6.3 liter(s)** of **76C** water or to achieve **12.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1 kg (41.7%)	80 %	5
Grain	Rye Malt Viking	0.75 kg (31.2%)	75 %	40
Grain	Viking Wheat Malt	0.25 kg (10.4%)	83 %	5
Grain	Acid Malt	0.2 kg (8.3%)	58.7 %	6
Grain	Platki owsiane	0.2 kg (8.3%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	20 g	40 min	7 %
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Aroma (end of boil)	Perle	20 g	20 min	7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale WB-06	Wheat	Dry	11 g	Danstar