

Rye Bread Ale #2

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **32**
- SRM **5.9**
- Style **Special/Best/Premium Bitter**

Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.8 liter(s)**

Steps

- Temp **65 C**, Time **75 min**

Mash step by step

- Heat up **16.4 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **75 min** at **65C**
- Sparge using **18.9 liter(s)** of **76C** water or to achieve **29.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	1.5 kg (27.5%)	85 %	7
Grain	Weyermann - Pilsner Malt	2 kg (36.7%)	81 %	5
Grain	Chleb żytni	1.5 kg (27.5%)	70 %	7
Grain	Melanoiden Malt	0.25 kg (4.6%)	80 %	39
Grain	Caraamber	0.2 kg (3.7%)	75 %	59

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	El Dorado	30 g	60 min	11 %
Aroma (end of boil)	Hersbrucker	75 g	0 min	3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 1028 London Ale	Ale	Liquid	200 ml	Wyeast Labs