

Rye Wine 1.0

- Gravity **23.3 BLG**
- ABV **10.7 %**
- IBU **44**
- SRM **16.7**
- Style **English Barleywine**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **80 min**
- Evaporation rate **13 %/h**
- Boil size **27.9 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **25 liter(s)**
- Total mash volume **35 liter(s)**

Steps

- Temp **62 C**, Time **25 min**
- Temp **72 C**, Time **45 min**

Mash step by step

- Heat up **25 liter(s)** of strike water to **70.8C**
- Add grains
- Keep mash **25 min** at **62C**
- Keep mash **45 min** at **72C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **27.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Żytni	4 kg (38.1%)	85 %	8
Grain	Viking Pale Ale malt	4 kg (38.1%)	80 %	5
Grain	Karmelowy Pszeniczny Strzegom	1 kg (9.5%)	79 %	130
Grain	Płatki pszeniczne	0.5 kg (4.8%)	85 %	3
Grain	Karmelowy Czerwony	1 kg (9.5%)	75 %	59

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	40 g	60 min	11 %
Boil	Sybilla	30 g	30 min	6 %
Boil	Lublin (Lubelski)	20 g	30 min	3.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	22 g	Fermentis