

# Strong Rye Pils 15 BLG single hop PERLE

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **41**
- SRM **4.3**
- Style **Classic American Pilsner**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **5 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **72C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (76.9%)	80 %	4
Grain	Rye, Flaked	1.5 kg (23.1%)	78.3 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	50 g	60 min	7.3 %
Boil	Perle	50 g	5 min	7.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
S-23	Lager	Slant	250 ml	Fermentis