

# MOKO Rye wine

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- Gravity **22 BLG**
- ABV **9.9 %**
- IBU **81**
- SRM **9.4**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **12.6 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **40 min**

## Mash step by step

- Heat up **14.3 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **20 min** at **64C**
- Keep mash **40 min** at **72C**
- Sparge using **3.1 liter(s)** of **76C** water or to achieve **12.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (42.1%)	80 %	4
Grain	Strzegom Monachijski typ I	1.5 kg (31.6%)	79 %	16
Grain	Żytni	1 kg (21.1%)	85 %	8
Grain	Enzymatyczny	0.25 kg (5.3%)	80 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	30 g	60 min	11.2 %
Boil	Citra + Amarillo + Centennial + Galaxy	10 g	30 min	10 %
Boil	Citra + Amarillo + Centennial + Galaxy	10 g	10 min	10 %
Boil	Citra + Amarillo + Centennial + Galaxy	10 g	10 min	10 %
Dry Hop	Citra + Amarillo + Centennial + Galaxy	43 g	5 day(s)	1 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
US-05	Ale	Dry	11.5 g	---

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Fining	Mech irlandzki	5 g	Boil	10 min