

American Ryewine

- Gravity **29.1 BLG**
- ABV **14.3 %**
- IBU **93**
- SRM **16.2**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **42 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (41.7%) | 80 % | 5 |
| Grain | Žytni | 5 kg (41.7%) | 85 % | 8 |
| Grain | Viking Pilsner malt | 1 kg (8.3%) | 82 % | 4 |
| Grain | Weyermann Caramunich 3 | 1 kg (8.3%) | 76 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Amarillo | 30 g | 60 min | 9.5 % |
| Boil | Columbus/Tomahawk/Zeus | 50 g | 60 min | 15.5 % |
| Boil | Mosaic | 30 g | 60 min | 10 % |
| Boil | Amarillo | 20 g | 30 min | 9.5 % |
| Boil | Mosaic | 20 g | 30 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 34.5 g | safale |