

Polish Light Rye

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **26**
- SRM **4.3**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **32 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **23.6 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **69 C**, Time **60 min**
- Temp **72 C**, Time **25 min**

Mash step by step

- Heat up **18.4 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **60 min** at **69C**
- Keep mash **25 min** at **72C**
- Sparge using **18.9 liter(s)** of **76C** water or to achieve **32 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|-----|
| Grain | Żytni | 2 kg (38.1%) | 85 % | 7 |
| Grain | Viking Pale Ale malt | 1.5 kg (28.6%) | 80 % | 5 |
| Grain | Cara-Pils/Dextrine | 0.5 kg (9.5%) | 72 % | 4 |
| Grain | Briess - Goldpils Vienna Malt | 1 kg (19%) | 80 % | 12 |
| Grain | Weyermann - Acidulated Malt | 0.25 kg (4.8%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | Zula | 30 g | 10 min | 10 % |
| Aroma (end of boil) | Zula | 20 g | 0 min | 10 % |
| Dry Hop | Callista | 50 g | 7 day(s) | 4 % |
| Boil | Oktawia | 50 g | 15 min | 7.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-33 | Ale | Dry | 12 g | Fermentis |