

# Ray Benek

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- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **28**
- SRM **12.6**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **26.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **26 liter(s)**
- Total mash volume **32.5 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **26 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **76C**
- Sparge using **6.8 liter(s)** of **76C** water or to achieve **26.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Rye Malt	2 kg (29.9%)	80 %	7
Grain	Lager malt	3 kg (44.8%)	95 %	4
Grain	Briess - 2 Row Brewers Malt	1 kg (14.9%)	80.5 %	4
Grain	Caramel/Crystal Malt - 120L	0.5 kg (7.5%)	72 %	236
Adjunct	Rice Hulls	0.2 kg (3%)	1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	40 g	60 min	4.6 %
Boil	East Kent Goldings	60 g	10 min	4.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	45 ml	Fermentis