

Rye brett ale

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **3**
- SRM **12.9**
- Style **Flanders Brown Ale/Oud Bruin**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **63 C**, Time **30 min**
- Temp **99 C**, Time **1 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **16 liter(s)** of strike water to **68.4C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **99C**
- Sparge using **1.8 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------|----------------|-------|-----|
| Grain | Żytni | 1.2 kg (30%) | 85 % | 8 |
| Grain | Monachijski | 1.2 kg (30%) | 80 % | 16 |
| Grain | Fawcett - Crystal Wheat | 0.3 kg (7.5%) | 70 % | 175 |
| Grain | Strzegom Pilzneński | 1.3 kg (32.5%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | Marynka PolishHops | 2 g | 60 min | 8.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------|------|-------|--------|------------|
| Melange Sour blend | Ale | Slant | 100 ml | White Labs |