

# Rye Wine

- Gravity **30.6 BLG**
- ABV **15.2 %**
- IBU **37**
- SRM **23.4**
- Style **English Barleywine**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **32.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **32 liter(s)**
- Total mash volume **48 liter(s)**

## Steps

- Temp **45 C**, Time **10 min**
- Temp **51 C**, Time **5 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **79 C**, Time **10 min**

## Mash step by step

- Heat up **32 liter(s)** of strike water to **51.3C**
- Add grains
- Keep mash **10 min** at **45C**
- Keep mash **5 min** at **51C**
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **79C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **32.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (18.2%)	80 %	5
Grain	Viking Rye malt	6.5 kg (39.4%)	75 %	40
Grain	Viking Cookie malt	1 kg (6.1%)	72 %	50
Grain	Viking Colorado Honig malt	2 kg (12.1%)	80 %	11
Grain	Viking Colorado Crystal	1 kg (6.1%)	77 %	20
Grain	Viking Red Ale	1 kg (6.1%)	75 %	75
Grain	Viking Wheat Malt	1 kg (6.1%)	83 %	5
Grain	Słód KARMELOWY PSZENICZNY Viking Malt	0.5 kg (3%)	70 %	75
Adjunct	Płatki owsiane	0.5 kg (3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
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Boil	Southern Promise	10 g	60 min	11.1 %
Boil	East Kent Goldings	35 g	60 min	4.6 %
Boil	Southern Promise	5 g	30 min	11.1 %
Boil	East Kent Goldings	25 g	30 min	4.6 %
Boil	Southern Promise	5 g	10 min	11.1 %
Boil	East Kent Goldings	20 g	10 min	4.6 %
Boil	Smaragd	30 g	10 min	5 %
Boil	Marynka	50 g	60 min	7.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M42 New World Strong Ale	Ale	Dry	10 g	Mangrove Jack's

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	30 min
Flavor	Płatki dębowe lekko opiekane	200 g	Secondary	20 day(s)
Flavor	Płatki dębowe beczka bourbon	100 g	Secondary	20 day(s)