

# Rye Wine

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- Gravity **22.2 BLG**
- ABV **10 %**
- IBU **20**
- SRM **14.8**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **41 liter(s)**
- Trub loss **3 %**
- Size with trub loss **42.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **3 %/h**
- Boil size **44.8 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **37.9 liter(s)**
- Total mash volume **54.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Żytni	5 kg (30.3%)	85 %	8
Grain	Strzegom Wiedeński	3.8 kg (23%)	79 %	10
Grain	Karmelowy żytni Strzegom	1.7 kg (10.3%)	75 %	150
Grain	Strzegom Pale Ale	6 kg (36.4%)	79 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	marynka	75 g	60 min	6 %
Boil	Lublin (Lubelski)	40 g	10 min	3 %