

# rye01

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **22**
- SRM **5.8**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **30.8 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **27.5 liter(s)**

## Steps

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

## Mash step by step

- Heat up **22 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **30.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Rye Malt	2.5 kg (45.5%)	63 %	10
Grain	Simpsons - Maris Otter	2 kg (36.4%)	81 %	6
Grain	Munich Malt	1 kg (18.2%)	80 %	18

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	30 g	55 min	5.1 %
Boil	East Kent Goldings	24 g	15 min	5.1 %
Boil	East Kent Goldings	24 g	5 min	5.1 %
Aroma (end of boil)	East Kent Goldings	75 g	0 min	5.1 %
Dry Hop	East Kent Goldings	47 g	5 day(s)	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Slant	200 ml	Danstar

## Extras

Type	Name	Amount	Use for	Time
Fining	protofloc	3 g	Boil	15 min

Water Agent	ph52	20 g	Mash	60 min
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