

Ryje łeb

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **29**
- SRM **5.6**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **64 C**, Time **45 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Sparge using **19.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Żytni Strzegom	3 kg (50%)	85 %	8
Grain	Strzegom Wiedeński	3 kg (50%)	79 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zula	10 g	60 min	13.3 %
Boil	Zula	20 g	6 min	13.3 %
Boil	Enigma (AUS)	20 g	6 min	18.5 %
Boil	El Dorado	20 g	6 min	11.1 %
Dry Hop	Enigma (AUS)	30 g	3 day(s)	18.5 %
Dry Hop	El Dorado	30 g	3 day(s)	11.1 %