

Rye Wine

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Category: 19 - Strong Ale
Subcategory: C - American Barleywine



Kettle Volume: 13.69 gal (S.G.: 1.074)
Boil Duration: 90.0 min
Evaporation: 2.25 gal
Water Volume Added: 0.0 gal
Final Volume: 11.0 gal (S.G.: 1.092)

Efficiency: 82.0%
Attenuation: 78.0%
Evap/Hour: 1.5 gal

Ingredients:

14.0 lb (37.3%) Rye Malt
6.0 lb (16.0%) 2-Row Brewers Malt
6.0 lb (16.0%) Vienna Malt
6.0 lb (16.0%) Munich Malt
2.5 lb (6.7%) Rice Hulls
1.0 lb (2.7%) Crystal Rye Malt
1.0 lb (2.7%) Rye Flakes
1.0 lb (2.7%) Chocolate Rye Malt
2.0 oz (40.0%) Chinook (13.0%) - added during boil, boiled 60.0 min
1.5 oz (30.0%) Cascade (5.5%) - added during boil, boiled 30.0 min
1.5 oz (30.0%) Cascade (5.5%) - added during boil, boiled 15.0 min

Style:

Recipe	Guideline
Original Gravity: 1.092	1.080 - 1.120
Terminal Gravity: 1.020	1.016 - 1.030
Color: 19.01 °SRM	10.0 - 19.0
Alcohol: 9.47%	8.0% - 12.0%
Bitterness: 61.1	50.0 - 120.0



Analysis:

Apparent	Real	Weight	Calories
Original Extract: 21.89 °P	21.89 °P	Alcohol: 26.69 g	184.18 kcal
Attenuation: 78.0%	61.7%	Carbs: 29.97 g	113.89 kcal
Terminal Extract: 5.11 °P	8.38 °P	Protein: 2.1 g	8.39 kcal
% Alcohol: 9.47% ABV	7.37% ABW		Total: 306.47 kcal

Schedule:

Ambient Air: 60.0 °F
Source Water: 50.0 °F
Elevation: 600.0 m

	Elapsed	Thickness	Final Temp	Available
5.2 min Mash-In <i>Liquor: 12.66 gal</i> <i>Strike: 111.39 °F</i> <i>Target: 105.0 °F</i>	00:05:10	1.35 qt/lb	105.0 °F	7.76 gal
15.0 min Beta-Glucan Rest <i>Rest: 15.0 min</i> <i>Final: 105.0 °F</i>	00:20:10	1.35 qt/lb	105.0 °F	7.76 gal
15.0 min HERMS <i>Heat: 15.0 min</i> <i>Target: 150.0 °F</i>	00:35:10	1.35 qt/lb	150.0 °F	7.86 gal
90.0 min Beta-Amylase Rest <i>Rest: 90.0 min</i> <i>Final: 150.0 °F</i>	02:05:10	1.35 qt/lb	150.0 °F	7.86 gal
16.3 min Mash-out <i>Heat: 16.3 min</i> <i>Target: 172.0 °F</i>	02:21:27	1.35 qt/lb	172.0 °F	7.92 gal
0.0 min Sparge <i>Sparge Volume: 11.5 gal</i> <i>Sparge Temperature: 168.0 °F</i> <i>Runoff: 13.49 gal</i>	02:21:27	0.0 qt/lb	170.2 °F	6.23 gal

