

## Peated Rye 80/- (raw) - 3.4%

### Alternative Grain Beer

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Type: All Grain

IBU : 36 (Tinseth)  
 BU/GU : 1.03  
 Colour : 28 EBC  
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.035  
 Original Gravity : 1.035  
 Final Gravity : 1.009

### Fermentables (866 g)

749 g - Pale Ale Malt 8.5 EBC (86.5%)  
 ^ Lot # 20210909  
 ^ Brouwmaatje (NL) 051.011.5  
 47 g - Crystal Rye Malt 150 EBC (5.4%)  
 ^ The Malt Miller (UK) MAL-01-010  
 28 g - Torrified Wheat 3.8 EBC (3.2%)  
 ^ Van Der Kooij Jubbega (NL) 264222  
 23 g - Chateau Peated 4 EBC (2.7%)  
 9 g - Black Malt 1340 EBC (1.1%)  
 ^ The Malt Miller (UK) MAL-02-008  
 9 g - Roasted Barley 1000 EBC (1.1%)  
 ^ Brouwmaatje (NL) BM-BL.051.100.6

### Hops (9.5 g)

60 min - 9.5 g - First Gold (T90) - 7.5% (36...  
 ^ The Malt Miller (UK) HOP-04-006

### Miscellaneous

Mash - 0.75 g - Baking Soda (NaHCO3)  
 ^ Lot # 41190621/3  
 ^ Brouwstore (NL) 003.106.2  
 Mash - 2.01 g - Calcium Chloride (CaCl2) 33 %...  
 ^ Lot # 115038  
 ^ Brouwstore (NL) 055.035.0  
 Mash - 0.74 g - Canning Salt (NaCl)  
 ^ Albert Heijn (NL)  
 Mash - 0.91 g - Epsom Salt (MgSO4)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 1.79 g - Gypsum (CaSO4)  
 ^ The Malt Miller (UK) CHE-03-004  
 Mash - 0.2 ml - Lactic Acid 80% 80%  
 ^ Lot # 20200213  
 ^ Brouwstore (NL) 003.002.3

### Yeast

0.2 pkg - Crossmyloof Beòir

### 01 Brouwpunt 5L (no boil) (rev 4)

Batch Size : 5.6 L  
 Boil Size : 5.96 L  
 Post-Boil Vol : 5.96 L

Mash Water : 2.6 L  
 Sparge Water : 4.31 L  
 Boil Time : 0 min  
 Total Water : 6.91 L



28 EBC

Brewhouse Efficiency: 71.8%  
 Mash Efficiency: 73.3%

### Mash Profile

01 One Step Mash (60 min)  
 68.7 °C - Strike Temp  
 63 °C - 60 min - Temperature

### Fermentation Profile

01 Ale + DR + Conditioning  
 18 °C - 10 days - Primary  
 21 °C - 4 days - Diacetyl rest  
 18 °C - 14 days - Carbonation  
 18 °C - 28 days - Conditioning

### Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...  
 Ca 100 Mg 15 Na 75 Cl 131 SO 200

SO/Cl ratio: 1.5  
 Mash pH: 5.36  
 Sparge pH: 6

### Measurements

Mash pH:  
 Boil Volume:  
 Pre-Boil Gravity:  
 Post-Boil Kettle Volume:  
 Original Gravity:  
 Fermenter Top-Up:  
 Fermenter Volume:  
 Final Gravity:  
 Bottling Volume:

### Recipe Notes

Target: OG = 1.034.