

RYE

Ean Gosling and Steven SEIGLE are having tea

an All Grain American Wheat or Rye Beer by Mathieu Gagne from Quat' graines

Fermentables

Amount	Fermentable	Use
4.0 kg	2-Row (US)	Mash
750.0 g	Rye (US)	Mash
250.0 g	Honey Malt (CA)	Mash
100.0 g	Special Roast (US)	Mash
50.0 g	Oak Smoked Wheat Malt	Mash

Hops

Amount	Hop	Time
12.0 g	Columbus (US)	60 min
5.0 g	Cascade (US)	5 min
5.0 g	Chinook (US)	5 min
5.0 g	Aramis	5 min
7.0 g	Chinook (US)	30 min
7.0 g	Aramis	30 min
7.0 g	Cascade (US)	30 min
14.0 g	Aramis	20 min
14.0 g	Cascade (US)	20 min
14.0 g	Chinook (US)	20 min

Yeasts

Name	Lab/Product
Safbrew T-58	Fermentis T-58
Safale US-05	Fermentis US-05

Extras

Amount	Name	Time
25.0 g	White Tea (Cranberries)	60.0 min

Stats

Batch & Boil

Batch Size	Boil Time
19.0 L	60 min

Properties

OG

1.054

ABV

6.1% ↑

FG

1.008 ↓

Color

5 SRM

IBU

23

Balance

Balanced