

SMOKED RYE ALE 12-7

- Gravity **15.9 BLG**
- ABV ---
- IBU **75**
- SRM **6.5**
- Style **Rye IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **0 min** at **78C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------|---------------|--------|-----|
| Grain | Strzegom Pale Ale | 2 kg (36.4%) | 79 % | 6 |
| Grain | Żytmi | 2 kg (36.4%) | 85 % | 8 |
| Grain | Weyermann - Smoked Malt | 1 kg (18.2%) | 81 % | 6 |
| Grain | Rye, Flaked | 0.5 kg (9.1%) | 78.3 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil | Chinook | 30 g | 60 min | 13 % |
| Boil | Chinook | 20 g | 30 min | 13 % |
| Boil | Amarillo | 10 g | 30 min | 9.5 % |
| Boil | Amarillo | 20 g | 10 min | 9.5 % |
| Dry Hop | Amarillo | 50 g | 3 day(s) | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 100 ml | Fermentis |