

smoked rye ipa

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **55**
- SRM **9**
- Style **Rye IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 liter(s)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **21.4 liter(s)**
- Total mash volume **27.9 liter(s)**

Steps

- Temp **66 C**, Time **75 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **21.4 liter(s)** of strike water to **73C**
- Add grains
- Keep mash **75 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **29.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (46.2%)	80 %	5
Grain	Słód Wędzony Steinbach	2 kg (30.8%)	80 %	5
Grain	Żytni	1 kg (15.4%)	85 %	8
Grain	Karmelowy żytni Strzegom	0.5 kg (7.7%)	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	17 g	60 min	15.7 %
Boil	Centennial	30 g	15 min	8.3 %
Boil	Azacca	35 g	10 min	13.1 %
Boil	Amarillo	25 g	5 min	8.9 %
Boil	Centennial	25 g	5 min	8.3 %
Dry Hop	Azacca	28 g	4 day(s)	13.1 %
Dry Hop	Amarillo	25 g	4 day(s)	8.9 %
Dry Hop	Centennial	9 g	4 day(s)	8.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	22 g	---

Extras

Type	Name	Amount	Use for	Time
Other	łuska ryżowa	250 g	Mash	10 min
Fining	mech irlandzki	5 g	Boil	10 min