

## Rye Red Smoked Ale #26

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **28**
- SRM **8.5**
- Style **Red IPA**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **16.4 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **15 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale - wedzony	0.5 kg (15%)	80 %	8
Grain	Viking Malt Wędzony Czereśnią	1 kg (30%)	82 %	10
Grain	Strzegom Pale Ale	1 kg (30%)	79 %	6
Grain	Rye, Flaked	0.3 kg (9%)	78.3 %	4
Grain	Carafa II	0.035 kg (1%)	70 %	812
Grain	BESTMALZ - Best Wheat Malt	0.5 kg (15%)	82 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	10 %
Boil	Lublin (Lubelski)	25 g	15 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
donstar nothingham	Ale	Dry	10 g	---