

## RYE SMOKED ALE 1(7)

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- Gravity **15.4 BLG**
- ABV ---
- IBU **82**
- SRM **14.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **3 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **22.6 liter(s)**

### Steps

- Temp **62 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **17 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **10 min** at **76C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **26.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (35.4%)	--- %	5
Grain	Strzegom Monachijski typ I	1 kg (17.7%)	--- %	15
Grain	Pszeniczny	0.2 kg (3.5%)	--- %	6
Grain	Żytni	1 kg (17.7%)	85 %	8
Grain	Peat Smoked Malt - Light	0.5 kg (8.8%)	--- %	4
Grain	Weyermann - Smoked Malt	0.5 kg (8.8%)	81 %	6
Grain	Crystal Dark	0.15 kg (2.7%)	--- %	480
Grain	Rye, Flaked	0.3 kg (5.3%)	78.3 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	13 %
Boil	Chinook	20 g	30 min	13 %
Boil	Chinook	10 g	15 min	13 %
Boil	Amarillo	20 g	30 min	9.5 %
Boil	Amarillo	20 g	15 min	9.5 %

Boil	Amarillo	20 g	0 min	9.5 %
Dry Hop	Amarillo	40 g	4 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis