

# Smoke Rye AIPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **20**
- SRM **12.5**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

## Steps

- Temp **66 C**, Time **65 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **7.5 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **65 min** at **66C**
- Keep mash **15 min** at **78C**
- Sparge using **5.1 liter(s)** of **76C** water or to achieve **10.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	0.79 kg (31.7%)	82 %	4
Grain	Strzegom Monachijski typ I	0.52 kg (20.9%)	79 %	15
Grain	Viking Malt Wędzony jabłonią	0.4 kg (16.1%)	82 %	10
Grain	Karmelowy żytni Strzegom	0.3 kg (12%)	75 %	150
Grain	Rye, Flaked	0.28 kg (11.2%)	78.3 %	4
Grain	Płatki owsiane	0.2 kg (8%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lomik	10 g	60 min	4 %
Boil	Bravo	5 g	20 min	13.9 %
Dry Hop	Vic Secret	15 g	3 day(s)	16.3 %
Dry Hop	Azacca	8 g	3 day(s)	12.7 %
Dry Hop	Bravo	20 g	3 day(s)	13.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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bulldog B4 English Ale	Ale	Slant	20 ml	---
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### Extras

Type	Name	Amount	Use for	Time
Fining	whirlflock	6 g	Boil	15 min