

Slav smoked black rye ale

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **27**
- SRM **25**
- Style **Rye IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.7 liter(s)**
- Total mash volume **11.6 liter(s)**

Steps

- Temp **45 C**, Time **20 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **8.7 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **20 min** at **45C**
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **6.9 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|------|
| Grain | Viking Malt Wędzony Czereśnią | 1 kg (34.5%) | 82 % | 10 |
| Grain | smoked | 1 kg (34.5%) | 80 % | 4 |
| Grain | Żytni | 0.7 kg (24.1%) | 85 % | 8 |
| Grain | Jęczmień palony | 0.2 kg (6.9%) | 55 % | 1000 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------|--------|--------|------------|
| Boil | lunga | 10 g | 20 min | 12.5 % |
| Boil | Aurora | 10 g | 20 min | 8.5 % |
| Whirlpool | lunga | 10 g | 5 min | 12.5 % |
| Whirlpool | Aurora | 10 g | 5 min | 8.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale | Dry | 6 g | --- |