

# Smoke Rye AIPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **20**
- SRM **12.6**
- 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 **73.7C**
- 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 (31.5%) | 82 %   | 4   |
| Grain | Strzegom Monachijski typ I   | 0.52 kg (20.7%) | 79 %   | 15  |
| Grain | Viking Malt Wędzony jabłonią | 0.4 kg (15.9%)  | 82 %   | 10  |
| Grain | Karmelowy żytni Strzegom     | 0.3 kg (12%)    | 75 %   | 150 |
| Grain | Rye, Flaked                  | 0.5 kg (19.9%)  | 78.3 % | 4   |

## 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 | 25 g   | 3 day(s) | 16.3 %     |
| Dry Hop | Azacca     | 15 g   | 3 day(s) | 12.7 %     |
| Dry Hop | Bravo      | 20 g   | 3 day(s) | 13.9 %     |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                        |     |       |       |     |
|------------------------|-----|-------|-------|-----|
| bulldog B4 English Ale | Ale | Slant | 20 ml | --- |
|------------------------|-----|-------|-------|-----|

### Extras

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