

# Wędzorz Smoked Rye Amber Ale

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **41**
- SRM **6.3**
- Style **Other Smoked Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

## Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **15.9 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                   | Amount        | Yield | EBC |
|-------|------------------------|---------------|-------|-----|
| Grain | Pale Ale               | 2 kg (37.7%)  | 100 % | 6.5 |
| Grain | Amber Malt             | 0.3 kg (5.7%) | 10 %  | 60  |
| Grain | Rye Malt               | 1 kg (18.9%)  | 60 %  | 10  |
| Grain | Słód Wędzony Steinbach | 2 kg (37.7%)  | 50 %  | 5.3 |

## Hops

| Use for             | Name                  | Amount | Time   | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil                | hallertauer taurus    | 20 g   | 60 min | 14 %       |
| Aroma (end of boil) | Saaz (Czech Republic) | 50 g   | 10 min | 4.5 %      |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11.5 g | Safale     |