

# 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