

smoked rye red ale #2

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **35**
- SRM **13**
- Style **Irish Red Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.1 liter(s)**
- Total mash volume **24.5 liter(s)**

Steps

- Temp **67 C**, Time **75 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **19.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **75 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Wędzony bukiem Viking Malt	3 kg (55%)	82 %	10
Grain	Viking Pale Ale malt	1 kg (18.3%)	80 %	5
Grain	Żytni	1 kg (18.3%)	85 %	8
Grain	Karmelowy żytni Strzegom	0.2 kg (3.7%)	75 %	150
Grain	Strzegom Karmel 300	0.2 kg (3.7%)	70 %	299
Grain	Jęczmień palony	0.05 kg (0.9%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	20 g	60 min	15.7 %
Boil	Fuggles	30 g	10 min	5.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	1000 ml	---

Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Other	łuska ryżowa	200 g	Mash	0 min
Fining	mech irlandzki	5 g	Boil	10 min

Notes

- Drożdże: zrobiony starter na pasteryzowanej brzeczce z Weizenbocka
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