

smoked rye ipa

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **55**
- SRM **9**
- Style **Rye IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 liter(s)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **21.4 liter(s)**
- Total mash volume **27.9 liter(s)**

Steps

- Temp **66 C**, Time **75 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **21.4 liter(s)** of strike water to **73C**
- Add grains
- Keep mash **75 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **29.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (46.2%) | 80 % | 5 |
| Grain | Słód Wędzony Steinbach | 2 kg (30.8%) | 80 % | 5 |
| Grain | Żytni | 1 kg (15.4%) | 85 % | 8 |
| Grain | Karmelowy żytni Strzegom | 0.5 kg (7.7%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil | Admiral | 17 g | 60 min | 15.7 % |
| Boil | Centennial | 30 g | 15 min | 8.3 % |
| Boil | Azacca | 35 g | 10 min | 13.1 % |
| Boil | Amarillo | 25 g | 5 min | 8.9 % |
| Boil | Centennial | 25 g | 5 min | 8.3 % |
| Dry Hop | Azacca | 28 g | 4 day(s) | 13.1 % |
| Dry Hop | Amarillo | 25 g | 4 day(s) | 8.9 % |
| Dry Hop | Centennial | 9 g | 4 day(s) | 8.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|-------------|-------------|---------------|-------------------|
| Safale US-05 | Ale | Dry | 22 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|----------------|---------------|----------------|-------------|
| Other | łuska ryżowa | 250 g | Mash | 10 min |
| Fining | mech irlandzki | 5 g | Boil | 10 min |