

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 |