

Wiedeński Rye Smoked Beer

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **19**
- SRM **5.1**
- 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 **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Słód Wędzony Viking | 1 kg (22.2%) | 80 % | 5 |
| Grain | Strzegom Wiedeński | 2.5 kg (55.6%) | 79 % | 10 |
| Grain | Żytni | 1 kg (22.2%) | 85 % | 8 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Magnum | 10 g | 50 min | 13.5 % |
| Aroma (end of boil) | Lublin (Lubelski) | 25 g | 10 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale K-97 | Ale | Dry | 11.5 g | Fermentis |