

# Wiedeński Rye Smoked Beer

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- 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