

# RYE SMOKED IPA 2 GH DB

- Gravity **15.9 BLG**
- ABV ---
- IBU **57**
- SRM **5**
- Style **Rye IPA**

## Batch size

- Expected quantity of finished beer **1500 liter(s)**
- Trub loss **5 %**
- Size with trub loss **1575 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **1897.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **1425 liter(s)**
- Total mash volume **1900 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **1425 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **947.5 liter(s)** of **76C** water or to achieve **1897.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Wędzony Steinbach	225 kg (47.4%)	80 %	5
Grain	Weyermann - Pilsner Malt	125 kg (26.3%)	81 %	5
Grain	Weyermann - Rye Malt	100 kg (21.1%)	85 %	7
Grain	Weyermann - Carapils	25 kg (5.3%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	1100 g	60 min	15.5 %
Aroma (end of boil)	Simcoe	1250 g	40 min	12.5 %
Aroma (end of boil)	Mosaic	1250 g	40 min	12 %
Dry Hop	Simcoe	2800 g	5 day(s)	13.2 %
Dry Hop	Mosaic	2800 g	5 day(s)	10 %
Dry Hop	Citra	2000 g	5 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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us-05	Ale	Dry	1000 g	Safale
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