

Smoke Rye AIPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **20**
- SRM **12.5**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

Steps

- Temp **66 C**, Time **65 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **7.5 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **65 min** at **66C**
- Keep mash **15 min** at **78C**
- Sparge using **5.1 liter(s)** of **76C** water or to achieve **10.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|-----------------|--------|-----|
| Grain | Viking Pilsner malt | 0.79 kg (31.7%) | 82 % | 4 |
| Grain | Strzegom Monachijski typ I | 0.52 kg (20.9%) | 79 % | 15 |
| Grain | Viking Malt Wędzony jabłonią | 0.4 kg (16.1%) | 82 % | 10 |
| Grain | Karmelowy żytni Strzegom | 0.3 kg (12%) | 75 % | 150 |
| Grain | Rye, Flaked | 0.28 kg (11.2%) | 78.3 % | 4 |
| Grain | Płatki owsiane | 0.2 kg (8%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil | Lomik | 10 g | 60 min | 4 % |
| Boil | Bravo | 5 g | 20 min | 13.9 % |
| Dry Hop | Vic Secret | 15 g | 3 day(s) | 16.3 % |
| Dry Hop | Azacca | 8 g | 3 day(s) | 12.7 % |
| Dry Hop | Bravo | 20 g | 3 day(s) | 13.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|------------------------|-----|-------|-------|-----|
| bulldog B4 English Ale | Ale | Slant | 20 ml | --- |
|------------------------|-----|-------|-------|-----|

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------|--------|---------|--------|
| Fining | whirlflock | 6 g | Boil | 15 min |