

# Wiedeński Rye Smoked Beer

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **28**
- SRM **9.8**
- Style **Other Smoked Beer**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Wędzony Viking	1 kg (20%)	80 %	5
Grain	Strzegom Wiedeński	2.5 kg (50%)	79 %	10
Grain	Żytni	1 kg (20%)	85 %	8
Grain	Karmelowy żytni Strzegom	0.5 kg (10%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	15 g	50 min	15.5 %
Aroma (end of boil)	Lublin (Lubelski)	25 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	30 ml	Fermentum Mobile