

# Smoked Rye Wine

- Gravity **25.5 BLG**
- ABV **12 %**
- IBU **28**
- SRM **9.2**
- Style **Other Smoked Beer**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **20.9 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Żytni	3 kg (33.3%)	85 %	8
Grain	Strzegom Pilzneński	5 kg (55.6%)	80 %	4
Grain	Abbey Malt Weyermann	0.5 kg (5.6%)	75 %	45
Grain	Peat Smoked Malt	0.5 kg (5.6%)	74 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	25 g	70 min	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM54 Gorączka kalifornijska	Ale	Liquid	200 ml	Fermentum Mobile