



"Smoke Signal" Smoked Rye IPA

Recipe (5 Gallons)

GRAIN

- 10 lb 2-Row Base Malt
- 2 lb Cherrywood Smoked Malt
- 1/2 lb Roasted Rye
- 1/2 lb Honey Malt
- 1/2 lb Carapils Malt

HOPS

- 1 oz Warrior - 60 min
- 1/2 oz Chinook - 20 min
- 1/2 oz Chinook - 10 min
- 1/2 oz Chinook - Flameout
- 1/2 oz Chinook - Dry Hop
- 1/2 oz Warrior - Dry Hop

YEAST

- Safale US-05 Dry Yeast

Process

- 60 Min Mash - 154° F.
- 10 Min Mash Out - 170° F
- 60 Min Boil
- Dry Hop In Secondary

Resources

WE ARE HERE TO HELP!

- Free Brewing Calculators
- Recipe Brewing Instructions
- All-Grain Brewing Instructions
- Ask Us a Question

Brewer's Notes

DATE BREWED	
BREWING METHOD	
MASH TEMP.	
MASH VOL.	
PRE-BOIL VOL.	
FERMENTER VOL.	
PITCH TEMP.	

STATS	ESTIMATED	ACTUAL
OG	1.062	
FG	1.010	
ABV	6.8%	
SRM	20	
IBU	70	

DATE	FERMENTATION LOG: