

## #42 Rye Stout

- Gravity **13.6 BLG**
- ABV ---
- IBU **34**
- SRM **29.9**
- Style **Oatmeal Stout**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **14.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.8 liter(s)**
- Total mash volume **10.4 liter(s)**

### Steps

- Temp **66 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **7.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **14.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.5 kg (57.7%)	80 %	5
Grain	Żytni	0.5 kg (19.2%)	85 %	8
Grain	Płatki owsiane	0.2 kg (7.7%)	85 %	3
Grain	Caraaroma	0.15 kg (5.8%)	78 %	400
Grain	Weyermann - Carafa I	0.15 kg (5.8%)	70 %	690
Grain	Jęczmień palony	0.1 kg (3.8%)	55 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	12 g	60 min	10 %
Boil	Marynka	10 g	10 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Slant	150 ml	Fermentum Mobile