

# American Rye Stout

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **54**
- SRM **39.2**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **21.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (42.3%)	79 %	6
Grain	Żytni	2 kg (28.2%)	85 %	8
Grain	Jęczmień palony	0.5 kg (7%)	55 %	985
Grain	Czekoladowy	0.5 kg (7%)	60 %	788
Grain	Karmelowy żytni Strzegom	0.5 kg (7%)	75 %	150
Grain	Płatki owsiane	0.6 kg (8.5%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	50 g	60 min	10 %
Aroma (end of boil)	Chinook	42.5 g	0 min	11.6 %
Boil	Chinook	42.5 g	5 min	11.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis