

# little black rye

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **31**
- SRM **30.1**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **26.7 liter(s)**

## Fermentables

| Type  | Name                     | Amount         | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Rye Malt                 | 3.5 kg (52.5%) | 63 %  | 10  |
| Grain | Pilzneński               | 2.5 kg (37.5%) | 81 %  | 4   |
| Grain | Jęczmień palony          | 0.34 kg (5.1%) | 55 %  | 985 |
| Grain | Fawcett - Pale Chocolate | 0.33 kg (4.9%) | 71 %  | 600 |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 22 g   | 60 min | 13.2 %     |