

# Rye Extra Stout

- Gravity **15.2 BLG**
- ABV ---
- IBU **46**
- SRM **43.5**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **21.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (46.2%)	79 %	6
Grain	Żytni	2 kg (30.8%)	85 %	8
Adjunct	Płatki Żytnie	0.7 kg (10.8%)	--- %	---
Grain	Jęczmień palony	0.3 kg (4.6%)	55 %	985
Grain	Carafa	0.3 kg (4.6%)	70 %	664
Grain	Caraaroma	0.2 kg (3.1%)	78 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	20 g	30 min	10 %
Boil	East Kent Goldings	60 g	30 min	5.1 %
Boil	East Kent Goldings	15 g	15 min	5.1 %
Boil	East Kent Goldings	15 g	10 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.4 g	Safale