

# Rye Imperial Stout

- Gravity **21.3 BLG**
- ABV ---
- IBU **55**
- SRM **47.3**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **24.8 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **23.9 liter(s)**
- Total mash volume **33.5 liter(s)**

## Fermentables

| Type  | Name   | Amount         | Yield | EBC |
|-------|--|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt                    | 2.9 kg (30.3%) | 85 %  | 7   |
| Grain | Żytni  | 2.6 kg (27.2%) | 85 %  | 8   |
| Grain | Monachijski typ II<br>20-25 EBC<br>Weyermann | 1 kg (10.4%)   | 80 %  | 20  |
| Grain | Pszeniczny<br>podpiekany                     | 0.65 kg (6.8%) | 70 %  | 25  |
| Grain | Płatki żytnie                                | 0.4 kg (4.2%)  | 85 %  | 3   |
| Grain | Płatki owsiane                               | 0.4 kg (4.2%)  | 85 %  | 3   |
| Grain | Caraaroma                                    | 0.4 kg (4.2%)  | 78 %  | 400 |
| Grain | Strzegom<br>Czekoladowy jasny                | 0.54 kg (5.6%) | 68 %  | 400 |
| Grain | Weyermann -<br>Carafa I                      | 0.2 kg (2.1%)  | 70 %  | 690 |
| Grain | Jęczmień palony                              | 0.48 kg (5%)   | 55 %  | 985 |

## Hops

| Use for | Name        | Amount | Time   | Alpha acid |
|---------|-------------|--------|--------|------------|
| Boil    | Magnum      | 25 g   | 58 min | 13.5 %     |
| Boil    | Marynka     | 20 g   | 57 min | 8.8 %      |
| Boil    | Goldings UK | 30 g   | 20 min | 6.8 %      |
| Boil    | Goldings UK | 20 g   | 8 min  | 6.8 %      |