

# Rye Peated Stout

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU ---
- SRM **30.5**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.5 liter(s)**
- Total mash volume **27.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (32.5%)	80 %	5
Grain	Słód CHÂTEAU PEATED	1.85 kg (30.1%)	80 %	4
Grain	Rye Malt	0.5 kg (8.1%)	63 %	10
Grain	diastyczny	0.3 kg (4.9%)	78 %	3
Grain	Fawcett - Pale Chocolate	0.25 kg (4.1%)	71 %	600
Grain	Strzegom Pszeniczny	0.2 kg (3.3%)	81 %	6
Grain	Carafa	0.2 kg (3.3%)	70 %	664
Grain	Carafa II	0.2 kg (3.3%)	70 %	812
Grain	Jęczmień palony	0.15 kg (2.4%)	55 %	985
Grain	oat	0.5 kg (8.1%)	--- %	---