

Rye stout

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **51**
- SRM **43.4**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **14.6 liter(s)**

Steps

- Temp **65 C**, Time **75 min**
- Temp **80 C**, Time **10 min**

Mash step by step

- Heat up **11.4 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **75 min** at **65C**
- Keep mash **10 min** at **80C**
- Sparge using **4.6 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|--------|------|
| Grain | Weyermann Pale Ale Malt | 1 kg (30.8%) | 85 % | 7 |
| Grain | Vikingmalt Żytni | 1 kg (30.8%) | 85 % | 8 |
| Grain | Płatki owsiane | 0.5 kg (15.4%) | 60 % | 3 |
| Grain | Thomas Fawcett żytni crystal | 0.2 kg (6.2%) | 70 % | 160 |
| Grain | Special B Malt | 0.2 kg (6.2%) | 65.2 % | 315 |
| Grain | Weyermann Carafa III | 0.2 kg (6.2%) | 70 % | 1024 |
| Grain | Weyermann Pszeniczny Czekoladowy | 0.15 kg (4.6%) | 68 % | 1200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 18 g | 60 min | 13.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| US-05 | Ale | Slant | 50 ml | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------|--------|---------|-------|
| Fining | Whirlfloc | 1 g | Boil | 5 min |