

# Rye Stout

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **31**
- SRM **32.7**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

## Fermentables

| Type  | Name                             | Amount        | Yield | EBC  |
|-------|----------------------------------|---------------|-------|------|
| Grain | Viking Pale Ale malt             | 3 kg (56.6%)  | 80 %  | 5    |
| Grain | Płatki owsiane                   | 0.5 kg (9.4%) | 85 %  | 3    |
| Grain | Żytni                            | 1 kg (18.9%)  | 85 %  | 8    |
| Grain | Słód Caramunich Typ II Weyermann | 0.2 kg (3.8%) | 73 %  | 120  |
| Grain | Weyermann Caramunich 3           | 0.2 kg (3.8%) | 76 %  | 150  |
| Grain | Jęczmień palony                  | 0.2 kg (3.8%) | 55 %  | 985  |
| Grain | Extra black                      | 0.2 kg (3.8%) | 65 %  | 1400 |

## Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | Warrior            | 15 g   | 60 min | 15.5 %     |
| Boil    | East Kent Goldings | 20 g   | 10 min | 5.1 %      |

## Yeasts

| Name        | Type | Form  | Amount  | Laboratory |
|-------------|------|-------|---------|------------|
| Safale S-04 | Ale  | Slant | 1000 ml | Safale     |

## Notes

- Rozpoczęcie fermentacji 20.02.2020 14\*BLG  
Przelane na cichą 26.02.2020  
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