

## Smoked rye Stout.

- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **58**
- SRM **47.2**
- Style **Foreign Extra Stout**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.7 liter(s)**
- Total mash volume **31.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Żytni	3.5 kg (44.3%)	85 %	8
Grain	Słód Wędzony Steinbach	3 kg (38%)	80 %	5
Grain	Strzegom Karmel 600	0.2 kg (2.5%)	68 %	601
Grain	Fawcett - Pale Chocolate	0.5 kg (6.3%)	71 %	600
Grain	Jęczmień palony	0.4 kg (5.1%)	55 %	985
Grain	Carafa III	0.3 kg (3.8%)	70 %	1034

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	55 g	60 min	11 %
Boil	Marynka	20 g	15 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP004 - Irish Ale Yeast	Ale	Slant	140 ml	White Labs