RyeWheatRiceBarley Stout

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **31**
- SRM **26.5**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **45 min**
- Evaporation rate **10 %/h**
- Boil size **27.2 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	Strzegom Pilzneński	1.5 kg *(28.3%)*	80 %	4
Grain	Pszeniczny	1.6 kg *(30.2%)*	85 %	4
Grain	Rice, Flaked	1 kg *(18.9%)*	70 %	2
Grain	Weyermann - Chocolate Rye	0.15 kg *(2.8%)*	20 %	600
Grain	Weyermann - Chocolate Wheat	0.15 kg *(2.8%)*	74 %	1000
Grain	Strzegom Czekoladowy 400	0.15 kg *(2.8%)*	68 %	400
Grain	Caramel Sweet	0.2 kg *(3.8%)*	75 %	50
Grain	Wędzony bukiem Viking Malt	0.25 kg *(4.7%)*	82 %	10
Grain	kawowy	0.15 kg *(2.8%)*	--- %	250
Grain	Jęczmień palony	0.15 kg *(2.8%)*	55 %	1100

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	30 g	45 min	4.5 %
Boil	Hersbrucker	30 g	10 min	3 %
Boil	East Kent Goldings	30 g	45 min	5.1 %