

American Rye Stout

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **48**
- SRM **27.5**
- Style **American Barleywine**

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 **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.5 kg (61.4%)	79 %	6
Grain	Żytni	1 kg (17.5%)	85 %	8
Grain	Strzegom Monachijski typ II	0.8 kg (14%)	79 %	22
Grain	Jęczmień palony	0.1 kg (1.8%)	55 %	985
Grain	Strzegom Czekoladowy ciemny	0.3 kg (5.3%)	68 %	1200

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	15 g	60 min	15.5 %
Boil	Citra	15 g	15 min	12 %
Boil	Equinox	15 g	15 min	13.1 %
Boil	Citra	20 g	3 min	12 %
Boil	Equinox	20 g	3 min	13.1 %

Notes

- pale ale 3kg
żytni 1kg
monachijski 2 0,8 kg
jęczmień palony 0,1 kg
czekoladowy ciemny 0,3kg

15g warrior
35g citra
35g equinox
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