

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
zytni 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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