

little black rye

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **31**
- SRM **30.1**
- Style **Dry 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 **25.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **26.7 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Rye Malt | 3.5 kg (52.5%) | 63 % | 10 |
| Grain | Pilzneński | 2.5 kg (37.5%) | 81 % | 4 |
| Grain | Jęczmień palony | 0.34 kg (5.1%) | 55 % | 985 |
| Grain | Fawcett - Pale Chocolate | 0.33 kg (4.9%) | 71 % | 600 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 22 g | 60 min | 13.2 % |