

## rye stout vanilia

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- Gravity **14.5 BLG**
- ABV ---
- IBU **60**
- SRM **39.1**
- Style **American Stout**

### Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **10 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **35.7 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **29.7 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (75.8%)	80 %	6
Grain	Żytni	1 kg (15.2%)	85 %	8
Grain	Strzegom pszenica prażona	0.2 kg (3%)	70 %	1000
Grain	Strzegom Czekoladowy 1200	0.2 kg (3%)	68 %	1202
Grain	Strzegom pszenica prażona	0.2 kg (3%)	70 %	1000

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	60 min	15.5 %
Aroma (end of boil)	Cascade	100 g	15 min	6 %
Aroma (end of boil)	Mosaic	25 g	20 min	10 %