

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 % |