

# 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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