

# Chili Rye Stout

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **35**
- SRM **21.5**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **11 %/h**
- Boil size **26.8 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Mep@ale (Malteurop)	4 kg (78.4%)	81 %	8
Grain	Mąka żytnia	0.5 kg (9.8%)	78.3 %	4
Grain	Płatki orkiszowe	0.1 kg (2%)	80 %	4
Grain	Płatki owsiane	0.1 kg (2%)	85 %	3
Grain	Weyermann - Carafa II	0.15 kg (2.9%)	70 %	837
Grain	Jęczmień palony	0.15 kg (2.9%)	55 %	985
Grain	Strzegom Karmel 600	0.1 kg (2%)	68 %	601

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	11 %
Boil	lunga	10 g	30 min	11 %
Boil	Tradition	15 g	15 min	7.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	120 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	Chili	1.5 g	Boil	5 min