

# Hoppy session rye stout

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **42**
- SRM **26.1**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **7 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

## Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **18.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	2.3 kg (37.7%)	80 %	16
Grain	Viking Pale Ale malt	2.3 kg (37.7%)	80 %	5
Grain	Żytni	1.1 kg (18%)	85 %	8
Grain	Weyermann - Carafa II	0.4 kg (6.6%)	70 %	1100

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	13.5 %
Boil	Cascade PL	25 g	15 min	5.2 %
Boil	Sorachi Ace	20 g	15 min	10 %
Dry Hop	Sorachi Ace	30 g	10 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	---