

# little black rye

---

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **31**
- SRM **30.1**
- Style **Dry Stout**

## 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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **26.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Rye Malt	3.5 kg (52.5%)	63 %	10
Grain	Pilzneński	2.5 kg (37.5%)	81 %	4
Grain	Jęczmień palony	0.34 kg (5.1%)	55 %	985
Grain	Fawcett - Pale Chocolate	0.33 kg (4.9%)	71 %	600

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	22 g	60 min	13.2 %