

Rye American Stout z wędzoną śliwką

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **50**
- SRM **32.9**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **4 %**
- Size with trub loss **13 liter(s)**
- Boil time **70 min**
- Evaporation rate **20 %/h**
- Boil size **16.5 liter(s)**

Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **15.4 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **7.9 liter(s)** of **76C** water or to achieve **16.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|-----------------|-------|------|
| Grain | Strzegom Pale Ale | 1.5 kg (43.8%) | 79 % | 6 |
| Grain | Żytni | 0.5 kg (14.6%) | 85 % | 8 |
| Grain | Strzegom Monachijski typ I | 0.5 kg (14.6%) | 79 % | 16 |
| Grain | Strzegom Wiedeński | 0.3 kg (8.8%) | 79 % | 10 |
| Grain | Biscuit Malt | 0.125 kg (3.6%) | 79 % | 45 |
| Grain | Strzegom Karmel 150 | 0.125 kg (3.6%) | 75 % | 150 |
| Grain | Strzegom Karmel 600 | 0.125 kg (3.6%) | 68 % | 601 |
| Grain | Carafa II | 0.125 kg (3.6%) | 1 % | 1100 |
| Grain | Jęczmień palony | 0.125 kg (3.6%) | 1 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------|--------|--------|------------|
| Boil | Zeus | 20 g | 60 min | 14.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| US-05 | Ale | Slant | 60 ml | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|----------------|--------|---------|--------|
| Water Agent | Kreda | 2 g | Mash | 60 min |
| Flavor | Śliwka wędzona | 250 g | Boil | 5 min |