

# Rye Belgian Stout 54

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **69**
- SRM **40.6**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **30.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **34.3 liter(s)**
- Total mash volume **44.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) Bel	5 kg (51%)	80 %	6
Grain	Strzegom Karmel 600	0.7 kg (7.1%)	68 %	601
Grain	Strzegom Czekoladowy 400	0.7 kg (7.1%)	68 %	400
Grain	Płatki owsiane	1 kg (10.2%)	85 %	3
Grain	jęczmień palony castle malting	0.4 kg (4.1%)	55 %	985
Grain	Żytni	2 kg (20.4%)	85 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	40 g	60 min	10.5 %
Boil	Simcoe	40 g	15 min	13.2 %
Boil	Simcoe	60 g	5 min	13 %
Boil	Centennial	60 g	5 min	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM 26	Ale	Liquid	300 ml	---