

Żytni stout

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **30**
- SRM **29.5**
- Style **Oatmeal 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 **8 %/h**
- Boil size **24.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	4 kg (65.6%)	81 %	6
Grain	Płatki pszeniczne	0.9 kg (14.8%)	85 %	3
Grain	Karmelowy żytni Strzegom	0.6 kg (9.8%)	75 %	150
Grain	Weyermann - Chocolate Rye	0.3 kg (4.9%)	20 %	493
Grain	Jęczmień palony	0.3 kg (4.9%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	65 g	60 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale