

American Rye Stout

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **54**
- SRM **39.2**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **21.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale | 3 kg (42.3%) | 79 % | 6 |
| Grain | Żytni | 2 kg (28.2%) | 85 % | 8 |
| Grain | Jęczmień palony | 0.5 kg (7%) | 55 % | 985 |
| Grain | Czekoladowy | 0.5 kg (7%) | 60 % | 788 |
| Grain | Karmelowy żytni Strzegom | 0.5 kg (7%) | 75 % | 150 |
| Grain | Płatki owsiane | 0.6 kg (8.5%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | lunga | 50 g | 60 min | 10 % |
| Aroma (end of boil) | Chinook | 42.5 g | 0 min | 11.6 % |
| Boil | Chinook | 42.5 g | 5 min | 11.6 % |

Yeasts

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