

# Rye Irish Stout

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- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **28**
- SRM **24.5**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **21.7 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

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

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **18.5 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	3 kg (66.7%)	81 %	6
Grain	Płatki orkiszowe	1 kg (22.2%)	80 %	4
Grain	Black (Patent) Malt	0.25 kg (5.6%)	55 %	985
Grain	Czekoladowy	0.25 kg (5.6%)	60 %	788

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Northern Brewer	28 g	60 min	9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	Safale

## Notes

- + 1 whirlfloc  
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