

# Rye stout

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **51**
- SRM **43.4**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **14.6 liter(s)**

## Steps

- Temp **65 C**, Time **75 min**
- Temp **80 C**, Time **10 min**

## Mash step by step

- Heat up **11.4 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **75 min** at **65C**
- Keep mash **10 min** at **80C**
- Sparge using **4.6 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann Pale Ale Malt	1 kg (30.8%)	85 %	7
Grain	Vikingmalt Żytni	1 kg (30.8%)	85 %	8
Grain	Płatki owsiane	0.5 kg (15.4%)	60 %	3
Grain	Thomas Fawcett żytni crystal	0.2 kg (6.2%)	70 %	160
Grain	Special B Malt	0.2 kg (6.2%)	65.2 %	315
Grain	Weyermann Carafa III	0.2 kg (6.2%)	70 %	1024
Grain	Weyermann Pszeniczny Czekoladowy	0.15 kg (4.6%)	68 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	18 g	60 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	50 ml	Safale

## Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc	1 g	Boil	5 min