

Rye Stout 72

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **55**
- SRM **20**

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 **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **30.8 liter(s)**
- Total mash volume **39.6 liter(s)**

Steps

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

Mash step by step

- Heat up **30.8 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **75 min** at **65C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **30.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) UK	4 kg (45.5%)	78 %	6
Grain	żytni jasny	3.4 kg (38.6%)	--- %	---
Grain	Karmelowy żytni Strzegom	0.65 kg (7.4%)	75 %	150
Grain	żyto prażone	0.4 kg (4.5%)	--- %	---
Grain	Carafa II	0.35 kg (4%)	70 %	812

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	45 g	60 min	15.5 %
Boil	Centennial	50 g	1 min	10.5 %
Boil	Simcoe	50 g	1 min	13.2 %

Notes

- Zalecana łuska ryżowa do filtracji.
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