

Ryed Irish Stout

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **34**
- SRM **29.3**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss --- %
- Size with trub loss **19 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.8 liter(s)**
- Total mash volume **17 liter(s)**

Steps

- Temp **66 C**, Time **70 min**

Mash step by step

- Heat up **12.8 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **70 min** at **66C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (70.6%) | 80 % | 5 |
| Grain | Płatki owsiane | 0.8 kg (18.8%) | 60 % | 3 |
| Grain | Jęczmień palony | 0.45 kg (10.6%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 35 g | 60 min | 7.1 % |

Yeasts

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