

# 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  |