

# Australian Rye Stout

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **31**
- SRM **37.2**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.9 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **21.4 liter(s)**

## Steps

- Temp **48 C**, Time **10 min**
- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **16.6 liter(s)** of strike water to **52C**
- Add grains
- Keep mash **10 min** at **48C**
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **76C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **28.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.8 kg (80%)	80 %	5
Grain	Fawcett - roasted rye	0.35 kg (7.4%)	67.5 %	625
Grain	Strzegom Czekoladowy ciemny	0.4 kg (8.4%)	68 %	1200
Grain	Barwiący obłuszczony	0.1 kg (2.1%)	65 %	1300
Grain	Fawcett - Brown	0.1 kg (2.1%)	72 %	180

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	23 g	50 min	5.1 %
Boil	Enigma (AUS)	25 g	15 min	15.9 %
Aroma (end of boil)	Vic Secret	31 g	0 min	16.3 %
Aroma (end of boil)	Simcoe	10 g	0 min	13.2 %
Dry Hop	Simcoe	15 g	4 day(s)	13.2 %
Dry Hop	Vic Secret	50 g	4 day(s)	16.3 %

## Yeasts

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Danstar - Windsor Ale	Ale	Dry	11 g	Danstar

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Fining	mech irlandzki	5 g	Boil	5 min