

Rye American Stout z wędzoną śliwką

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **50**
- SRM **32.9**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **4 %**
- Size with trub loss **13 liter(s)**
- Boil time **70 min**
- Evaporation rate **20 %/h**
- Boil size **16.5 liter(s)**

Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **15.4 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **7.9 liter(s)** of **76C** water or to achieve **16.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	1.5 kg (43.8%)	79 %	6
Grain	Żytni	0.5 kg (14.6%)	85 %	8
Grain	Strzegom Monachijski typ I	0.5 kg (14.6%)	79 %	16
Grain	Strzegom Wiedeński	0.3 kg (8.8%)	79 %	10
Grain	Biscuit Malt	0.125 kg (3.6%)	79 %	45
Grain	Strzegom Karmel 150	0.125 kg (3.6%)	75 %	150
Grain	Strzegom Karmel 600	0.125 kg (3.6%)	68 %	601
Grain	Carafa II	0.125 kg (3.6%)	1 %	1100
Grain	Jęczmień palony	0.125 kg (3.6%)	1 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zeus	20 g	60 min	14.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	60 ml	Safale

Extras

Type	Name	Amount	Use for	Time
Water Agent	Kreda	2 g	Mash	60 min
Flavor	Śliwka wędzona	250 g	Boil	5 min