

# 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  |