

# Rye Belgian Stout 54

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **69**
- SRM **40.6**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **30.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **34.3 liter(s)**
- Total mash volume **44.1 liter(s)**

## Fermentables

| Type  | Name                           | Amount        | Yield | EBC |
|-------|--------------------------------|---------------|-------|-----|
| Grain | Pale Malt (2 Row) Bel          | 5 kg (51%)    | 80 %  | 6   |
| Grain | Strzegom Karmel 600            | 0.7 kg (7.1%) | 68 %  | 601 |
| Grain | Strzegom Czekoladowy 400       | 0.7 kg (7.1%) | 68 %  | 400 |
| Grain | Płatki owsiane                 | 1 kg (10.2%)  | 85 %  | 3   |
| Grain | jęczmień palony castle malting | 0.4 kg (4.1%) | 55 %  | 985 |
| Grain | Żytni                          | 2 kg (20.4%)  | 85 %  | 8   |

## Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Centennial | 40 g   | 60 min | 10.5 %     |
| Boil    | Simcoe     | 40 g   | 15 min | 13.2 %     |
| Boil    | Simcoe     | 60 g   | 5 min  | 13 %       |
| Boil    | Centennial | 60 g   | 5 min  | 10.5 %     |

## Yeasts

| Name  | Type | Form   | Amount | Laboratory |
|-------|------|--------|--------|------------|
| FM 26 | Ale  | Liquid | 300 ml | ---        |