

# RyE Stout

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- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU ---
- SRM **30.5**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **3 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **23.4 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (82%)	80 %	5
Grain	Weyermann żytni	0.5 kg (8.2%)	80 %	8
Grain	Weyermann żytni czekoladowy	0.5 kg (8.2%)	80 %	1050
Grain	Wyermann Cararye	0.1 kg (1.6%)	80 %	175