

## Smoked rye Stout.

- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **58**
- SRM **47.2**
- Style **Foreign Extra Stout**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.7 liter(s)**
- Total mash volume **31.6 liter(s)**

### Fermentables

| Type  | Name                     | Amount         | Yield | EBC  |
|-------|--------------------------|----------------|-------|------|
| Grain | Żytni                    | 3.5 kg (44.3%) | 85 %  | 8    |
| Grain | Słód Wędzony Steinbach   | 3 kg (38%)     | 80 %  | 5    |
| Grain | Strzegom Karmel 600      | 0.2 kg (2.5%)  | 68 %  | 601  |
| Grain | Fawcett - Pale Chocolate | 0.5 kg (6.3%)  | 71 %  | 600  |
| Grain | Jęczmień palony          | 0.4 kg (5.1%)  | 55 %  | 985  |
| Grain | Carafa III               | 0.3 kg (3.8%)  | 70 %  | 1034 |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | lunga   | 55 g   | 60 min | 11 %       |
| Boil    | Marynka | 20 g   | 15 min | 10 %       |

### Yeasts

| Name                     | Type | Form  | Amount | Laboratory |
|--------------------------|------|-------|--------|------------|
| WLP004 - Irish Ale Yeast | Ale  | Slant | 140 ml | White Labs |