

## #39 American Rye Stout

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **43**
- SRM **31.9**
- Style **American Stout**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **29.7 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.1 kg (57.7%)	80 %	5
Grain	Strzegom Pilzneński	1 kg (14.1%)	80 %	4
Grain	Żytni	1 kg (14.1%)	85 %	8
Grain	Weyermann Specjal W	0.2 kg (2.8%)	68 %	300
Grain	Fawcett - Pale Chocolate	0.2 kg (2.8%)	71 %	600
Grain	Weyermann - Carafa I	0.2 kg (2.8%)	70 %	690
Grain	Weyermann - Carafa II	0.2 kg (2.8%)	70 %	837
Grain	Weyermann - Dehusked Carafa III	0.2 kg (2.8%)	70 %	1024

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	15 g	60 min	8.9 %
Boil	Oktawia	15 g	45 min	8.9 %
Boil	Oktawia	15 g	30 min	8.9 %
Boil	Centennial	15 g	15 min	11.2 %
Boil	Centennial	15 g	5 min	11.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale