

# Mint Rye Stout

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **45**
- SRM **34.1**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.5 liter(s)**
- Total mash volume **24.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Flagon	3.9 kg (63.4%)	80 %	5
Grain	Chocolate Malt (UK)	0.25 kg (4.1%)	73 %	887
Grain	Black Barley (Roast Barley)	0.4 kg (6.5%)	55 %	985
Grain	Barley, Flaked	0.6 kg (9.8%)	70 %	4
Grain	Rye Malt	0.5 kg (8.1%)	63 %	10
Grain	Weyermann - Chocolate Rye	0.5 kg (8.1%)	20 %	493

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	45 g	70 min	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Herb	Mięta	50 g	Secondary	3 day(s)