

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 | --- |