

# Rye Belgian Stout

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- Gravity **14 BLG**
- ABV ---
- IBU **43**
- SRM **37.4**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **68.5 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	3 kg (45.5%)	80 %	16
Grain	Strzegom Pale Ale	2 kg (30.3%)	79 %	6
Grain	Rye, Flaked	1.2 kg (18.2%)	78.3 %	4
Grain	Strzegom Barwiący	0.2 kg (3%)	68 %	1300
Grain	Jęczmień palony	0.2 kg (3%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	40 g	60 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M25 Belgian Ale	Ale	Slant	200 ml	Mangrove Jack's