

Rye Belgian Stout

- 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 |