

# RYE DRY AMERICAN STOUT

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **50**
- SRM **31.6**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **22 %/h**
- Boil size **28.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.5 liter(s)**
- Total mash volume **20.6 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **15.5 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (38.8%)	80 %	5
Grain	Żytni	1 kg (19.4%)	85 %	8
Grain	Strzegom Monachijski typ II	0.7 kg (13.6%)	79 %	22
Grain	Płatki owsiane	0.5 kg (9.7%)	85 %	3
Grain	Fawcett - Pale Chocolate	0.3 kg (5.8%)	71 %	600
Grain	Pszeniczny	0.25 kg (4.9%)	85 %	4
Grain	Carafa III	0.25 kg (4.9%)	70 %	1034
Grain	Jęczmień palony	0.15 kg (2.9%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	60 min	15.5 %
Boil	Cascade	15 g	15 min	7.7 %
Boil	Simcoe	20 g	15 min	11.4 %
Boil	Cascade	35 g	5 min	7.7 %
Boil	Simcoe	35 g	5 min	11.4 %
Dry Hop	Simcoe	50 g	7 day(s)	13.2 %

Dry Hop	Cascade	50 g	7 day(s)	6 %
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### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Water Agent	kreda czy coś tam	5 g	Mash	---