

Rye Extra Stout

- Gravity **15.2 BLG**
- ABV ---
- IBU **46**
- SRM **43.5**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **21.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 3 kg (46.2%) | 79 % | 6 |
| Grain | Żytni | 2 kg (30.8%) | 85 % | 8 |
| Adjunct | Płatki Żytnie | 0.7 kg (10.8%) | --- % | --- |
| Grain | Jęczmień palony | 0.3 kg (4.6%) | 55 % | 985 |
| Grain | Carafa | 0.3 kg (4.6%) | 70 % | 664 |
| Grain | Caraaroma | 0.2 kg (3.1%) | 78 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | Mosaic | 20 g | 30 min | 10 % |
| Boil | East Kent Goldings | 60 g | 30 min | 5.1 % |
| Boil | East Kent Goldings | 15 g | 15 min | 5.1 % |
| Boil | East Kent Goldings | 15 g | 10 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.4 g | Safale |