

# Rye Imperial Stout

- Gravity **21.3 BLG**
- ABV ---
- IBU **55**
- SRM **47.3**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **24.8 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **23.9 liter(s)**
- Total mash volume **33.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2.9 kg (30.3%)	85 %	7
Grain	Żytni	2.6 kg (27.2%)	85 %	8
Grain	Monachijski typ II 20-25 EBC Weyermann	1 kg (10.4%)	80 %	20
Grain	Pszeniczny podpiekany	0.65 kg (6.8%)	70 %	25
Grain	Płatki żytnie	0.4 kg (4.2%)	85 %	3
Grain	Płatki owsiane	0.4 kg (4.2%)	85 %	3
Grain	Caraaroma	0.4 kg (4.2%)	78 %	400
Grain	Strzegom Czekoladowy jasny	0.54 kg (5.6%)	68 %	400
Grain	Weyermann - Carafa I	0.2 kg (2.1%)	70 %	690
Grain	Jęczmień palony	0.48 kg (5%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	58 min	13.5 %
Boil	Marynka	20 g	57 min	8.8 %
Boil	Goldings UK	30 g	20 min	6.8 %
Boil	Goldings UK	20 g	8 min	6.8 %