

Rye Peated Stout

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU ---
- SRM **30.5**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.5 liter(s)**
- Total mash volume **27.7 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2 kg (32.5%) | 80 % | 5 |
| Grain | Słód CHÂTEAU PEATED | 1.85 kg (30.1%) | 80 % | 4 |
| Grain | Rye Malt | 0.5 kg (8.1%) | 63 % | 10 |
| Grain | diastyczny | 0.3 kg (4.9%) | 78 % | 3 |
| Grain | Fawcett - Pale Chocolate | 0.25 kg (4.1%) | 71 % | 600 |
| Grain | Strzegom Pszeniczny | 0.2 kg (3.3%) | 81 % | 6 |
| Grain | Carafa | 0.2 kg (3.3%) | 70 % | 664 |
| Grain | Carafa II | 0.2 kg (3.3%) | 70 % | 812 |
| Grain | Jęczmień palony | 0.15 kg (2.4%) | 55 % | 985 |
| Grain | oat | 0.5 kg (8.1%) | --- % | --- |