

# Rye Stout

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **31**
- SRM **32.7**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (56.6%)	80 %	5
Grain	Płatki owsiane	0.5 kg (9.4%)	85 %	3
Grain	Żytni	1 kg (18.9%)	85 %	8
Grain	Słód Caramunich Typ II Weyermann	0.2 kg (3.8%)	73 %	120
Grain	Weyermann Caramunich 3	0.2 kg (3.8%)	76 %	150
Grain	Jęczmień palony	0.2 kg (3.8%)	55 %	985
Grain	Extra black	0.2 kg (3.8%)	65 %	1400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	15 g	60 min	15.5 %
Boil	East Kent Goldings	20 g	10 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	1000 ml	Safale

## Notes

- Rozpoczęcie fermentacji 20.02.2020 14\*BLG  
Przelane na cichą 26.02.2020  
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