

# Rye Stout V

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU ---
- SRM **29.4**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **3 %**
- Size with trub loss **22.7 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **24.5 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (83.3%)	80 %	5
Grain	Jęczmień palony	0.25 kg (4.2%)	55 %	1150
Grain	Weyermann - Chocolate Rye	0.25 kg (4.2%)	20 %	1000
Grain	Żytni	0.5 kg (8.3%)	85 %	8