

# Ryestout

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **29**
- SRM **36.2**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **15.5 liter(s)**

## Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.9 liter(s)**
- Total mash volume **15.3 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **11.9 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **0 min** at **78C**
- Sparge using **7 liter(s)** of **76C** water or to achieve **15.5 liter(s)** of wort

## Fermentables

| Type  | Name                           | Amount         | Yield | EBC  |
|-------|--------------------------------|----------------|-------|------|
| Grain | Pale Ale IREKS                 | 1.6 kg (47.1%) | 80 %  | 8    |
| Grain | Żytni                          | 1 kg (29.4%)   | 85 %  | 8    |
| Grain | Brown Malt (British Chocolate) | 0.2 kg (5.9%)  | 70 %  | 128  |
| Grain | Aroma CastleMalting            | 0.2 kg (5.9%)  | 78 %  | 100  |
| Grain | Pszoniczny Czekoladowy         | 0.2 kg (5.9%)  | 73 %  | 1001 |
| Grain | Jęczmień palony                | 0.1 kg (2.9%)  | 55 %  | 1000 |
| Grain | Weyermann - Carafa special I   | 0.1 kg (2.9%)  | 55 %  | 900  |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 20 g   | 60 min | 8.8 %      |

## Yeasts

| Name                 | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale  | Dry  | 7 g    | Danstar    |