

Żytni stout

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **44**
- SRM **40.8**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.6 liter(s)**
- Total mash volume **15.4 liter(s)**

Steps

- Temp **69 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **11.6 liter(s)** of strike water to **77.1C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **10 min** at **76C**
- Sparge using **5.5 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|-----------------|-------|-----|
| Grain | Pilzneński | 2.25 kg (58.4%) | 81 % | 4 |
| Grain | Żytni | 0.75 kg (19.5%) | 85 % | 8 |
| Grain | Weyermann - Chocolate Rye | 0.25 kg (6.5%) | 20 % | 493 |
| Grain | Jęczmień palony | 0.1 kg (2.6%) | 55 % | 985 |
| Grain | Karmelowy żytni Strzegom | 0.25 kg (6.5%) | 75 % | 150 |
| Grain | Weyermann - Chocolate Wheat | 0.25 kg (6.5%) | 74 % | 788 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 15 g | 60 min | 15.5 % |
| Aroma (end of boil) | East Kent Goldings | 10 g | 10 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11 g | Safale |

Notes

- Wzorowane na Żytomierzu.
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