

## Rye Stout 72

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **55**
- SRM **20**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **30.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **30.8 liter(s)**
- Total mash volume **39.6 liter(s)**

### Steps

- Temp **65 C**, Time **75 min**

### Mash step by step

- Heat up **30.8 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **75 min** at **65C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **30.8 liter(s)** of wort

### Fermentables

| Type  | Name                     | Amount         | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Pale Malt (2 Row) UK     | 4 kg (45.5%)   | 78 %  | 6   |
| Grain | żytni jasny              | 3.4 kg (38.6%) | --- % | --- |
| Grain | Karmelowy żytni Strzegom | 0.65 kg (7.4%) | 75 %  | 150 |
| Grain | żyto prażone             | 0.4 kg (4.5%)  | --- % | --- |
| Grain | Carafa II                | 0.35 kg (4%)   | 70 %  | 812 |

### Hops

| Use for | Name                   | Amount | Time   | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil    | Columbus/Tomahawk/Zeus | 45 g   | 60 min | 15.5 %     |
| Boil    | Centennial             | 50 g   | 1 min  | 10.5 %     |
| Boil    | Simcoe                 | 50 g   | 1 min  | 13.2 %     |

### Notes

- Zalecana łuska ryżowa do filtracji.  
*Dec 15, 2019, 4:58 PM*