

# Lord Jim (postkolonialny stout draft)

- Gravity **15.4 BLG**
- ABV ---
- IBU **43**
- SRM **63.7**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **33.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (53.3%)	79 %	6
Grain	Strzegom Monachijski typ I	1 kg (13.3%)	79 %	16
Grain	Carafa III	1 kg (13.3%)	70 %	1034
Grain	Żytmi	0.7 kg (9.3%)	85 %	8
Grain	Caraaroma	0.5 kg (6.7%)	78 %	400
Grain	Wędzony bukiem	0.3 kg (4%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	16 g	60 min	15 %
Boil	Vic Secret	12 g	60 min	16.1 %
Boil	Pacifica (NZ)	30 g	15 min	4.8 %
Boil	Sorachi Ace	25 g	2 min	10 %
Dry Hop	Sorachi Ace	80 g	0 day(s)	10 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Spice	Sól morską	15 g	Boil	15 min