

Klon The Lumberjack #challenge

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **83**
- SRM **29**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.2 liter(s)**
- Total mash volume **20.2 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.8 kg (55.4%)	80 %	5
Grain	Żytni	0.95 kg (18.8%)	85 %	8
Grain	Strzegom Monachijski typ II	0.7 kg (13.9%)	79 %	22
Grain	Carafa Special III	0.2 kg (4%)	70 %	1034
Grain	Weyermann - Chocolate Rye	0.2 kg (4%)	20 %	493
Grain	Weyermann - Chocolate Wheat	0.2 kg (4%)	74 %	788

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	60 min	15.5 %
Boil	Citra	15 g	30 min	12 %
Boil	Simcoe	15 g	30 min	13.2 %
Boil	Citra	15 g	15 min	12 %
Boil	Simcoe	15 g	15 min	13.2 %
Dry Hop	Simcoe	30 g	7 day(s)	13.2 %
Dry Hop	Citra	30 g	7 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	100 ml	dupa

Notes

- Kilkanaście minut coldbrew ciemnych słodów.
W małtozowej tylko jasne
Na podstawie
<http://brokreacja.pl/uwarz-the-lumberjack/>
Temperatur na cichej to te 14-15 stopni
Jul 31, 2017, 12:32 AM