

# American Rye Stout - The LumberJack - brokreacja

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **83**
- SRM **27.5**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **3 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.2 liter(s)**
- Total mash volume **20.2 liter(s)**

## Steps

- Temp **72.5 C**, Time **0 min**
- 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 **0 min** at **72.5C**
- Keep mash **10 min** at **78C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **26.1 liter(s)** of wort

## Fermentables

| Type  | Name                                   | Amount          | Yield | EBC  |
|-------|--|-----------------|-------|------|
| Grain | Weyermann - Pale Ale Malt              | 2.8 kg (55.4%)  | 85 %  | 7    |
| Grain | Weyermann - Rye Malt                   | 0.95 kg (18.8%) | 85 %  | 7    |
| Grain | Monachijski typ II 20-25 EBC Weyermann | 0.7 kg (13.9%)  | 80 %  | 20   |
| Grain | Weyermann - Carafa III                 | 0.2 kg (4%)     | 70 %  | 1024 |
| 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 | Citra | 15 g | 15 min | 12 % |
|------|-------|------|--------|------|

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 23 g   | Fermentis  |