The Lumberjack 10 L

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **76**
- SRM **36.7**
- Style **American 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 **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.7 liter(s)**
- Total mash volume **13 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **9.7 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **6.3 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.65 kg *(50.8%)*	80 %	5
Grain	Żytni	0.65 kg *(20%)*	85 %	8
Grain	Strzegom Monachijski typ II	0.5 kg *(15.4%)*	79 %	22
Grain	Żytni Czekoladowy Weyermann	0.15 kg *(4.6%)*	68 %	600
Grain	Fawcett - Pszeniczny Czekoladowy	0.15 kg *(4.6%)*	73 %	1001
Grain	Carafa II	0.15 kg *(4.6%)*	70 %	812

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	60 min	15.5 %
Boil	Citra	7.5 g	30 min	12 %
Boil	Simcoe	7.5 g	30 min	13.2 %
Boil	Citra	7.5 g	15 min	12 %
Boil	Simcoe	7.5 g	15 min	13.2 %
Dry Hop	Citra	15 g	7 day(s)	12 %
Dry Hop	Simcoe	15 g	7 day(s)	13.2 %

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Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	5 g	Fermentis