

# Lumberjack

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU ---
- SRM **30.3**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss --- %
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **29.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (54.1%)	80 %	5
Grain	Żytni	1 kg (13.5%)	85 %	8
Grain	Strzegom Monachijski typ II	1 kg (13.5%)	79 %	22
Grain	Carafa II	0.2 kg (2.7%)	70 %	812
Grain	Strzegom Czekoladowy ciemny	0.2 kg (2.7%)	68 %	1200
Grain	Czekoladowy	0.2 kg (2.7%)	60 %	788
Grain	Płatki pszeniczne	0.8 kg (10.8%)	60 %	3