

The Lumberjack

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **76**
- SRM **36.7**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

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

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.3 kg (50.8%)	80 %	5
Grain	Żytni	1.3 kg (20%)	85 %	8
Grain	Strzegom Monachijski typ II	1 kg (15.4%)	79 %	22
Grain	Żytni Czekoladowy Weyermann	0.3 kg (4.6%)	68 %	600
Grain	Fawcett - Pszeniczny Czekoladowy	0.3 kg (4.6%)	73 %	1001
Grain	Carafa II	0.3 kg (4.6%)	70 %	812

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	Citra	30 g	7 day(s)	12 %
Dry Hop	Simcoe	30 g	7 day(s)	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis