

## #15 - Rye Chocolate American Stout (na podst. Lamberjack)

- Gravity **15 BLG**
- ABV ---
- IBU **65**
- SRM **30.1**
- 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 **26.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **25.5 liter(s)**

### Steps

- Temp **67 C**, Time **35 min**
- Temp **70 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **19.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **35 min** at **67C**
- Keep mash **15 min** at **70C**
- Keep mash **10 min** at **78C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (53%)	79 %	6
Grain	Żytni	1 kg (17.7%)	85 %	8
Grain	Pszeniczny	0.5 kg (8.8%)	85 %	5
Grain	Strzegom Czekoladowy jasny	0.6 kg (10.6%)	68 %	400
Grain	Czekoladowy zytni	0.23 kg (4.1%)	60 %	700
Grain	Strzegom Karmel 300	0.33 kg (5.8%)	70 %	300

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	9 g	60 min	13.6 %
Boil	Magnat	15 g	60 min	11 %
Boil	Simcoe	15 g	15 min	13.2 %
Boil	Centennial	15 g	15 min	10.5 %
Boil	Simcoe	15 g	10 min	13.2 %
Boil	Centennial	15 g	10 min	10.5 %
Whirlpool	Simcoe	10 g	0 min	13.2 %

Whirlpool	Centennial	10 g	0 min	10.5 %
Dry Hop	Simcoe	30 g	4 day(s)	13.2 %
Dry Hop	Centennial	30 g	4 day(s)	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11 g	---

## Notes

- Warzone 13 Luty 2017

Przed gotowanie 27L 10BLG  
Po gotowaniu 20L 15BLG

Cicha 24.02 przy 6BLG 2x 10L  
A: + 200g wiśni mrożonych (przelanych wrzątkiem)  
B: -

Rozlew 6 Marca 2017  
A: 10L + 28g + 0,5L wody  
B: 9,5L + 25g + 0,5L wody  
*Mar 10, 2017, 3:15 PM*