

#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 | Pszoniczny | 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