

Lumberjack

- 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 |