

American Rye Stout - The LumberJack - brokreacja

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **83**
- SRM **27.5**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **3 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.2 liter(s)**
- Total mash volume **20.2 liter(s)**

Steps

- Temp **72.5 C**, Time **0 min**
- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **72.5C**
- Keep mash **10 min** at **78C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **26.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2.8 kg (55.4%)	85 %	7
Grain	Weyermann - Rye Malt	0.95 kg (18.8%)	85 %	7
Grain	Monachijski typ II 20-25 EBC Weyermann	0.7 kg (13.9%)	80 %	20
Grain	Weyermann - Carafa III	0.2 kg (4%)	70 %	1024
Grain	Weyermann - Chocolate Rye	0.2 kg (4%)	20 %	493
Grain	Weyermann - Chocolate Wheat	0.2 kg (4%)	74 %	788

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	Citra	15 g	15 min	12 %
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Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis