

# Lumberjack - Smoked Foreign Extra Stout

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- Gravity **16.6 BLG**
- ABV ---
- IBU **48**
- SRM **49.1**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **22.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (66.7%)	85 %	7
Grain	Weyermann - Smoked Malt	0.5 kg (6.7%)	81 %	6
Grain	Weyermann - Grodziski	0.5 kg (6.7%)	80 %	4
Grain	Castle Malting Whisky Nature	0.5 kg (6.7%)	85 %	4
Grain	Weyermann - Chocolate Rye	0.5 kg (6.7%)	20 %	493
Grain	Weyermann - Carafa II	0.5 kg (6.7%)	70 %	837

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	30 min	11 %
Boil	lunga	30 g	15 min	11 %
Boil	lunga	30 g	5 min	11 %
Dry Hop	Hallertau Blanc	90 g	7 day(s)	11 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale US-05	Ale	Dry	11.5 g	Fermentis