

The Lumberjack 10 L

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **76**
- SRM **36.7**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.7 liter(s)**
- Total mash volume **13 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **9.7 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **6.3 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|-----------------|-------|------|
| Grain | Viking Pale Ale malt | 1.65 kg (50.8%) | 80 % | 5 |
| Grain | Żytni | 0.65 kg (20%) | 85 % | 8 |
| Grain | Strzegom Monachijski typ II | 0.5 kg (15.4%) | 79 % | 22 |
| Grain | Żytni Czekoladowy Weyermann | 0.15 kg (4.6%) | 68 % | 600 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.15 kg (4.6%) | 73 % | 1001 |
| Grain | Carafa II | 0.15 kg (4.6%) | 70 % | 812 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 10 g | 60 min | 15.5 % |
| Boil | Citra | 7.5 g | 30 min | 12 % |
| Boil | Simcoe | 7.5 g | 30 min | 13.2 % |
| Boil | Citra | 7.5 g | 15 min | 12 % |
| Boil | Simcoe | 7.5 g | 15 min | 13.2 % |
| Dry Hop | Citra | 15 g | 7 day(s) | 12 % |
| Dry Hop | Simcoe | 15 g | 7 day(s) | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 5 g | Fermentis |