

Dry Stout z Citrą

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **30**
- SRM **23.5**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **5.5 liter(s) / kg**
- Mash size **23.6 liter(s)**
- Total mash volume **27.9 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **23.6 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **6 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.2 kg (74.4%)	85 %	7
Grain	Carabody Viking Malt	0.2 kg (4.7%)	85 %	8
Grain	Carafa II	0.1 kg (2.3%)	70 %	812
Grain	płatki jęczmienne	0.5 kg (11.6%)	60 %	4
Grain	Jęczmień palony	0.3 kg (7%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Willamette	15 g	50 min	4.5 %
Aroma (end of boil)	Willamette	15 g	5 min	4.5 %
Boil	Citra	10 g	50 min	12.5 %
Aroma (end of boil)	Citra	15 g	10 min	12.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis