

# American Citrus Stout

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **12**
- SRM **17.4**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **11.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (71.4%)	80 %	5
Grain	Viking Munich Malt	0.5 kg (17.9%)	78 %	18
Grain	Strzegom Karmel 300	0.25 kg (8.9%)	70 %	299
Grain	Strzegom Czekoladowy ciemny	0.05 kg (1.8%)	68 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Citra	15 g	10 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	10 min