

American Dry Stout Single Hop Citra

- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **27**
- SRM **34.1**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.5 kg (72.9%)	79 %	6
Grain	Pszeniczny	0.5 kg (10.4%)	85 %	4
Grain	Jęczmień palony	0.5 kg (10.4%)	55 %	985
Grain	Strzegom Czekoladowy ciemny	0.3 kg (6.3%)	68 %	1200

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	60 min	12 %
Boil	Citra	10 g	30 min	12 %
Boil	Citra	10 g	15 min	12 %
Boil	Citra	30 g	0 min	12 %
Dry Hop	Citra	10 g	1 day(s)	12 %
Dry Hop	Citra	10 g	3 day(s)	12 %
Dry Hop	Citra	10 g	5 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
us04	Ale	Slant	100 ml	---