

# Stout Citra

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **48**
- SRM **27.1**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.8 liter(s)**
- Total mash volume **26.8 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **20.8 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Jęczmień palony	0.25 kg (4.2%)	55 %	985
Grain	Strzegom Czekoladowy ciemny	0.25 kg (4.2%)	68 %	1200
Grain	Strzegom Pszeniczny	0.25 kg (4.2%)	81 %	6
Grain	Strzegom Pilzneński	5 kg (84%)	80 %	4
Grain	Płatki owsiane	0.2 kg (3.4%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	40 g	60 min	10 %
Boil	Citra	10 g	20 min	12 %
Boil	Citra	10 g	5 min	12 %
Boil	Kazbek	10 g	5 min	4.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
s 04	Ale	Dry	11 g	safale