

Cytrusowy Stout

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **40**
- SRM **36.3**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 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 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **27.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (51.1%)	80 %	5
Grain	Strzegom Monachijski typ I	1.5 kg (21.9%)	79 %	16
Grain	Strzegom Wiedeński	1 kg (14.6%)	79 %	10
Grain	Strzegom Karmel 600	0.35 kg (5.1%)	68 %	601
Grain	Strzegom Czekoladowy ciemny	0.35 kg (5.1%)	68 %	1200
Grain	Strzegom Barwiący	0.15 kg (2.2%)	68 %	1300

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	12.4 %
Boil	lunga	15 g	20 min	12.4 %
Boil	Citra	20 g	20 min	12.6 %
Aroma (end of boil)	Citra	10 g	0 min	12.6 %
Dry Hop	Citra	10 g	4 day(s)	12.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	150 ml	---