

# American Coffee Stout z Citra

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **62**
- SRM **64**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal	1.7 kg (44.7%)	81 %	26
Liquid Extract	ekstrakt słodowy ciemny Bruntal	1.7 kg (44.7%)	90 %	621
Grain	Jęczmień palony	0.2 kg (5.3%)	55 %	985
Grain	Strzegom pszenica prażona	0.2 kg (5.3%)	70 %	1000

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Kent Goldings	30 g	60 min	5.7 %
Boil	Chinook	15 g	45 min	12.7 %
Boil	Citra	10 g	30 min	12 %
Boil	Chinook	15 g	15 min	12.7 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Flavor	kawa cold brew	60 g	Bottling	3 min