

## #71 American Stout Citra & Simcoe #2

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **34**
- SRM **41.1**
- Style **American Stout**

### Batch size

- Expected quantity of finished beer **6 liter(s)**
- Trub loss **10 %**
- Size with trub loss **6.6 liter(s)**
- Boil time **45 min**
- Evaporation rate **10 %/h**
- Boil size **7.7 liter(s)**

### Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **7 liter(s)**
- Total mash volume **9.5 liter(s)**

### Steps

- Temp **67 C**, Time **120 min**

### Mash step by step

- Heat up **7 liter(s)** of strike water to **75.4C**
- Add grains
- Keep mash **120 min** at **67C**
- Sparge using **3.2 liter(s)** of **76C** water or to achieve **7.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.62 kg (64.5%)	80 %	5
Grain	Rye Malt	0.13 kg (5.2%)	63 %	10
Grain	Oats, Flaked, Baked	0.24 kg (9.6%)	80 %	2
Grain	Biscuit Malt	0.1 kg (4%)	79 %	45
Grain	Cara Ruby Castle	0.07 kg (2.8%)	72 %	49
Grain	Caramel/Crystal Malt - 120L	0.07 kg (2.8%)	73 %	150
Grain	Cafe Light	0.1 kg (4%)	70 %	250
Grain	Weyermann - Chocolate Wheat	0.05 kg (2%)	74 %	1000
Grain	Weyermann - Dehusked Carafa III	0.08 kg (3.2%)	70 %	1400
Grain	Roasted Barley	0.05 kg (2%)	55 %	1400

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	30 min	9.4 %
Whirlpool	Simcoe	10 g	0 min	13.2 %
Whirlpool	Citra	10 g	0 min	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Imperial Yeast A10 Darkness	Ale	Slant	97.3 ml	Imperial Yeast

## Notes

- Wody wysłodkowe po #70 Imperial Stout  
ok. 6 litrów brzezki 15,5 blg.

Odfementowanie w okolicach 73-75%

piwo za kwaśne i odrobinę za jasne. wyraźne estry.

dodano:

cold brew z 150 g palonego jęczmienia

2 g węglanu wapnia

200 g pędów sosny i 30 g chmielu simcoe

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