

# American Stout Cytrusowy

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **10**
- SRM **31.7**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.6 liter(s)**
- Total mash volume **30.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale ale	4.2 kg (55.6%)	80 %	---
Grain	Strzegom Monachijski typ I	0.7 kg (9.3%)	79 %	16
Grain	Caraaroma	0.3 kg (4%)	78 %	400
Grain	Carafa II	0.3 kg (4%)	70 %	812
Grain	Jęczmień palony	0.25 kg (3.3%)	55 %	985
Grain	Płatki owsiane	0.8 kg (10.6%)	85 %	3
Grain	Pszoniczny	1 kg (13.2%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Columbus/Tomahawk/Zeus	300 g	60 min	15.5 %
Boil	Sorachi Ace	30 g	10 min	10 %
Aroma (end of boil)	Citra	30 g	0 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-04	Ale	Dry	11.5 g	---

## Extras

Type	Name	Amount	Use for	Time
Spice	Curacao	30 g	Boil	60 min