

# NZ Stout

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- Gravity **13.7 BLG**
- ABV ---
- IBU **77**
- SRM **36**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.65 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **19.3 liter(s)**

## Steps

- Temp **68 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **75 C**, Time **5 min**

## Mash step by step

- Heat up **14 liter(s)** of strike water to **77.1C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **75C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (75.5%)	81 %	4
Grain	Jęczmień palony	0.3 kg (5.7%)	55 %	985
Grain	Weyermann - Carafa I	0.2 kg (3.8%)	70 %	690
Grain	płatki jęczmienne	0.4 kg (7.5%)	50 %	---
Grain	płatki żytnie	0.4 kg (7.5%)	50 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	50 min	10 %
Boil	Marynka	10 g	30 min	10 %
Boil	Magnum	15 g	30 min	13.5 %
Boil	Magnum	5 g	40 min	13.5 %
Boil	Lublin (Lubelski)	25 g	10 min	4 %
Boil	Pacific Jade	10 g	10 min	13 %
Boil	Sorachi Ace	10 g	10 min	10 %
Dry Hop	Pacific Jade	20 g	7 day(s)	13 %

Dry Hop	Sorachi Ace	20 g	7 day(s)	10 %
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## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	7 g	Safale