

New Zealand Dry Stout

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **36**
- SRM **23.2**
- Style **Dry 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4.2 kg (82.4%)	85 %	7
Grain	Weyermann - Carafa II	0.1 kg (2%)	70 %	837
Grain	płatki jęczmienne	0.5 kg (9.8%)	60 %	4
Grain	Jęczmień palony	0.3 kg (5.9%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Willamette	30 g	60 min	5 %
Boil	Nelson Sauvignon	30 g	10 min	11 %
Boil	Nelson Sauvignon	30 g	5 min	11 %
Dry Hop	Motueka	30 g	2 day(s)	7 %
Dry Hop	Nectarine	30 g	2 day(s)	10.5 %
Dry Hop	Nelson Sauvignon	30 g	2 day(s)	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis