

# White stout

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **12**
- SRM **4.2**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **52.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **40 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **30 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Sparge using **32.8 liter(s)** of **76C** water or to achieve **52.8 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount     | Yield | EBC |
|-------|----------------------|------------|-------|-----|
| Grain | Maris Otter Crisp    | 7 kg (70%) | 83 %  | 6   |
| Grain | płatki jęczmienne    | 1 kg (10%) | 60 %  | 4   |
| Grain | Płatki pszeniczne    | 1 kg (10%) | 60 %  | 3   |
| Grain | Słód owsiany Fawcett | 1 kg (10%) | 61 %  | 5   |

## Hops

| Use for | Name        | Amount | Time   | Alpha acid |
|---------|-------------|--------|--------|------------|
| Boil    | Sultana     | 10 g   | 60 min | 15 %       |
| Boil    | Sabro       | 10 g   | 15 min | 15 %       |
| Mash    | Amora preta | 10 g   | 0 min  | 9 %        |
| szyszka |             |        |        |            |