

White stout

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **20**
- SRM **4.2**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

Steps

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

Mash step by step

- Heat up **17.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4.5 kg (78.3%) | 80 % | 5 |
| Grain | Oats, Flaked | 0.75 kg (13%) | 80 % | 2 |
| Grain | Barley, Flaked | 0.5 kg (8.7%) | 70 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 20 g | 60 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale | Slant | 100 ml | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|--------|--------------|--------|-----------|----------|
| Flavor | Kawa | 100 g | Secondary | 2 day(s) |
| Flavor | Ziarna kakao | 100 g | Secondary | 7 day(s) |
| Flavor | Wanilia | 30 g | Secondary | 7 day(s) |

Notes

- Przed rozlewem dodać cold brew z sterylnej wody i kawy obmytej wódką. na 7 dni cichej ziarna kakao moczone przez 4 dni w wódcie 180 ml

laski wanilii moczone w wódce
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