

## White Power ?

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **27**
- SRM **36.8**
- Style **Sweet 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 **15.1 liter(s)**
- Total mash volume **20.2 liter(s)**

### Steps

- Temp **68 C**, Time **70 min**

### Mash step by step

- Heat up **15.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2 kg (39.6%)	85 %	7
Grain	Weyermann - Vienna Malt	1.5 kg (29.7%)	81 %	8
Grain	Weyermann - Roasted Barley	0.5 kg (9.9%)	55 %	1100
Grain	Weyermann - Carafa I	0.25 kg (5%)	70 %	800
Grain	Weyermann - Pale Wheat Malt	0.5 kg (9.9%)	85 %	5
Grain	Barley, Flaked	0.3 kg (5.9%)	70 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	30 g	60 min	5.1 %
Boil	East Kent Goldings	20 g	20 min	5.1 %
Boil	Lublin (Lubelski)	33 g	10 min	2.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M36 Liberty Bell Ale	Wheat	Dry	10 g	Mangrove Jack's

## Extras

Type	Name	Amount	Use for	Time
Flavor	Laktoza	500 g	Boil	15 min