

White stout

- 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 | | | | |