

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 %
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