

# 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 wódce 180 ml

laski wanilii moczone w wódce  
*Oct 15, 2017, 11:47 AM*