

## #31 Pastry Stout

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- Gravity **24.4 BLG**
- ABV **11.3 %**
- IBU **51**
- SRM **78**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **25.2 liter(s)**

### Steps

- Temp **68 C**, Time **40 min**
- Temp **70 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **19.6 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **40 min** at **70C**
- Keep mash **5 min** at **78C**
- Sparge using **-0.2 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.3 kg (38.3%)	80 %	5
Grain	Żytni	0.9 kg (15%)	85 %	8
Grain	Karmelowy Czerwony	0.7 kg (11.7%)	75 %	59
Grain	Strzegom Karmel 300	0.3 kg (5%)	70 %	299
Grain	Fawcett - Pale Chocolate	0.2 kg (3.3%)	71 %	600
Grain	Weyermann - Carafa I	0.2 kg (3.3%)	70 %	690
Grain	Weyermann - Carafa II	0.2 kg (3.3%)	70 %	837
Grain	Weyermann - Dehusked Carafa III	0.2 kg (3.3%)	70 %	1024
Grain	Strzegom Czekoladowy ciemny	0.2 kg (3.3%)	68 %	1200
Grain	Strzegom pszenica prażona	0.2 kg (3.3%)	70 %	1000
Sugar	Milk Sugar (Lactose)	0.4 kg (6.7%)	76.1 %	0
Grain	Płatki owsiane	0.2 kg (3.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	12.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis