

# Bounty pastry stout

- Gravity **20 BLG**
- ABV **8.8 %**
- IBU **33**
- SRM **43.8**
- 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 **23.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (72.5%)	81 %	4
Grain	Fawcett - Pszeniczny Czekoladowy	0.5 kg (7.2%)	73 %	1001
Grain	Czekoladowy	0.5 kg (7.2%)	60 %	788
Sugar	Milk Sugar (Lactose)	0.5 kg (7.2%)	76.1 %	0
Grain	Płatki owsiane	0.4 kg (5.8%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	50 g	30 min	9.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Oyl 057	Ale	Liquid	50 ml	---

## Extras

Type	Name	Amount	Use for	Time
Spice	kakao	250 g	Mash	60 min
Spice	płatki kokosowe	2000 g	Secondary	14 day(s)
Spice	kawa	100 g	Bottling	---
Flavor	ekstrakt waniliowy	30 g	Secondary	7 day(s)