

Imperial pastry stout

- Gravity **26.2 BLG**
- ABV **12.3 %**
- IBU **54**
- SRM **63.7**
- Style **Russian Imperial 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 **25.3 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **34.5 liter(s)**
- Total mash volume **46 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------------|----------------|--------|------|
| Grain | Pilzneński | 7 kg (53.8%) | 81 % | 4 |
| Grain | Płatki owsiane | 2 kg (15.4%) | 60 % | 3 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 1.5 kg (11.5%) | 73 % | 1001 |
| Grain | Special B Castle | 0.5 kg (3.8%) | 70 % | 350 |
| Grain | Abbey Castle | 0.5 kg (3.8%) | 80 % | 45 |
| Sugar | Milk Sugar (Lactose) | 1.5 kg (11.5%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Herkules | 50 g | 60 min | 17 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 300 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------------------------------------------|--------|-----------|-----------|
| Flavor | Kokos chipsy | 1000 g | Secondary | 14 day(s) |
| Spice | Tonka | 6 g | Secondary | 7 day(s) |
| Spice | Wanilia | 3 g | Secondary | 14 day(s) |
| Flavor | Kalaowiec ziarno kruszone | 250 g | Secondary | 14 day(s) |
| Flavor | Kawa (espresso) | 50 g | Bottling | --- |
| Flavor | amerykańskie płatki dębowe mocno opiekane | 50 g | Secondary | 14 day(s) |

Notes

- 10l: kokos + płatki

10l: tonka + wanilia + kakaowiec + kawa

Wyszło 24l 21° bez laktozy

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