

# Pastry Cookie Stout

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **17**
- SRM **35.9**
- 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 **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (53.3%)	80 %	5
Grain	Monachijski Ciemny Steinbach	1 kg (13.3%)	100 %	30
Grain	Cookie	1 kg (13.3%)	79 %	45
Grain	Fawcett - Pszeniczny Czekoladowy	0.5 kg (6.7%)	73 %	1001
Grain	Strzegom Karmel 300	0.5 kg (6.7%)	70 %	299
Grain	Płatki owsiane	0.5 kg (6.7%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
LalBrew - Windsor	Ale	Dry	11 g	Lallemand