

# Pastry Imperial Stout

- Gravity **28.5 BLG**
- ABV **13.8 %**
- IBU **60**
- SRM **38.9**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **2.4 liter(s) / kg**
- Mash size **25.2 liter(s)**
- Total mash volume **35.7 liter(s)**

## Steps

- Temp **68 C**, Time **105 min**

## Mash step by step

- Heat up **25.2 liter(s)** of strike water to **78C**
- Add grains
- Keep mash **105 min** at **68C**
- Sparge using **11.7 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	7 kg (60.9%)	80 %	4
Grain	Viking Pale Ale malt	0.5 kg (4.3%)	80 %	5
Grain	Żytni	0.5 kg (4.3%)	85 %	8
Grain	Strzegom Karmel 150	0.5 kg (4.3%)	75 %	150
Grain	Strzegom Karmel 300	0.2 kg (1.7%)	70 %	299
Grain	Fawcett - Dark Crystal	0.2 kg (1.7%)	71 %	300
Grain	Fawcett - Brown	0.5 kg (4.3%)	72 %	180
Grain	Fawcett - Pszeniczny Czekoladowy	0.25 kg (2.2%)	73 %	1001
Grain	Fawcett - Pale Chocolate	0.2 kg (1.7%)	71 %	600
Grain	Jęczmień palony	0.15 kg (1.3%)	55 %	985
Grain	Płatki owsiane	0.5 kg (4.3%)	60 %	3
Sugar	Milk Sugar (Lactose)	1 kg (8.7%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	80 g	60 min	7.9 %

Boil	Marynka	20 g	45 min	7.9 %
Boil	Zula	30 g	45 min	9.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Slant	700 ml	Danstar

## Extras

Type	Name	Amount	Use for	Time
Flavor	laktoza	1000 g	Boil	15 min
Fining	mech irlandzki	5 g	Boil	12 min
Water Agent	kreda	4 g	Mash	90 min
Flavor	kruszone ziarna kakowca	500 g	Secondary	14 day(s)
Flavor	laski wanilii	20 g	Secondary	7 day(s)
Flavor	masło orzechowe w proszku	180 g	Secondary	7 day(s)

## Notes

- Jęczmień palony na 15 godzin zalałem wodą i wrzuciłem do lodówki. Dodałem na końcu mash-out. Konieczny Cold Crash przed butelkowaniem w związku z masłem orzechowym w proszku.  
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