

Pastry Imperial Stout

- Gravity **28.7 BLG**
- ABV **14 %**
- IBU **47**
- SRM **59.6**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **15.5 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **23 liter(s)**
- Total mash volume **28.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|----------------------------------|----------------|--------|------|
| Grain | Viking Pale Ale malt | 3 kg (40.3%) | 80 % | 5 |
| Grain | Słód Caramunich Typ II Weyermann | 1 kg (13.4%) | 73 % | 120 |
| Grain | Brown Malt (British Chocolate) | 1 kg (13.4%) | 70 % | 128 |
| Grain | Carafa III | 0.35 kg (4.7%) | 70 % | 1034 |
| Grain | Fawcett - Pale Chocolate | 0.2 kg (2.7%) | 71 % | 600 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.2 kg (2.7%) | 73 % | 1001 |
| Sugar | Milk Sugar (Lactose) | 0.5 kg (6.7%) | 76.1 % | 0 |
| Liquid Extract | WES ekstrakt słodowy jasny | 1.2 kg (16.1%) | 80 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 45 g | 60 min | 11 % |