

## pastry stout

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- Gravity **23.1 BLG**
- ABV **10.5 %**
- IBU **25**
- SRM **39.4**
- 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 **90 min**
- Evaporation rate **15 %/h**
- Boil size **26.9 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

### Steps

- Temp **72 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **27 liter(s)** of strike water to **80.7C**
- Add grains
- Keep mash **90 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **8.9 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

### Fermentables

| Type  | Name                           | Amount     | Yield  | EBC |
|-------|--------------------------------|------------|--------|-----|
| Grain | Viking Pale Ale malt           | 5 kg (50%) | 80 %   | 5   |
| Grain | enzymatyczny                   | 1 kg (10%) | 81 %   | 4   |
| Grain | Viking melanoidynowy           | 1 kg (10%) | 75 %   | 60  |
| Grain | Fawcett - Pale Chocolate       | 1 kg (10%) | 71 %   | 600 |
| Grain | Karmelowy Pszenciczny Strzegom | 1 kg (10%) | 79 %   | 130 |
| Sugar | Milk Sugar (Lactose)           | 1 kg (10%) | 76.1 % | 0   |

### Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 30 g   | 60 min | 11 %       |