

# Pastry Stout

- Gravity **33.5 BLG**
- ABV **17.3 %**
- IBU **44**
- SRM **78.5**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **120 min**
- Evaporation rate **20 %/h**
- Boil size **21 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **30.6 liter(s)**

## Steps

- Temp **67 C**, Time **70 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **21.9 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **7.9 liter(s)** of **76C** water or to achieve **21 liter(s)** of wort

## Fermentables

| Type  | Name                         | Amount         | Yield  | EBC  |
|-------|------------------------------|----------------|--------|------|
| Grain | Pilznieński                  | 5 kg (50%)     | 81 %   | 4    |
| Grain | Cookies viking               | 1 kg (10%)     | 79 %   | 45   |
| Grain | Weyermann<br>Caramunich 3    | 0.75 kg (7.5%) | 76 %   | 150  |
| Grain | Weyermann -<br>Chocolate Rye | 0.5 kg (5%)    | 20 %   | 650  |
| Grain | Special B Malt               | 0.5 kg (5%)    | 65.2 % | 315  |
| Grain | Fawcett - Chocolate          | 0.5 kg (5%)    | 71 %   | 1150 |
| Grain | Fawcett - Pale<br>Chocolate  | 0.5 kg (5%)    | 71 %   | 600  |
| Sugar | Maltodekstryna               | 0.75 kg (7.5%) | 100 %  | 0    |
| Sugar | Milk Sugar (Lactose)         | 0.5 kg (5%)    | 76.1 % | 0    |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Magnum | 46 g   | 70 min | 12.9 %     |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                           |     |       |        |            |
|---------------------------|-----|-------|--------|------------|
| Danny's Favourite<br>1450 | Ale | Slant | 300 ml | White Labs |
|---------------------------|-----|-------|--------|------------|