

PASTRY STOUT AMARETTO 24 Blg # 36

- Gravity **24 BLG**
- ABV **11 %**
- IBU **39**
- SRM **56.5**
- Style **Christmas/Winter Specialty Spiced Beer**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.2 liter(s)**
- Total mash volume **18.2 liter(s)**

Steps

- Temp **53 C**, Time **10 min**
- Temp **65 C**, Time **50 min**

Mash step by step

- Heat up **14.2 liter(s)** of strike water to **57.7C**
- Add grains
- Keep mash **10 min** at **53C**
- Keep mash **50 min** at **65C**
- Sparge using **2.6 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (42.1%)	80 %	5
Grain	Viking Munich Malt	1 kg (21.1%)	78 %	18
Grain	Carahell	0.3 kg (6.3%)	77 %	26
Grain	Strzegom Czekoladowy ciemny	0.1 kg (2.1%)	68 %	1200
Grain	Weyermann - Carafa I	0.1 kg (2.1%)	70 %	690
Liquid Extract	Miód Gryczany (Buckwheat Honey)	0.25 kg (5.3%)	70 %	40
Grain	Caramel Strzegom	0.2 kg (4.2%)	--- %	8
Sugar	Milk Sugar (Lactose)	0.2 kg (4.2%)	76.1 %	0
Grain	Carafa III	0.2 kg (4.2%)	70 %	1034
Sugar	Candi Sugar, Dark	0.25 kg (5.3%)	78.3 %	542
Grain	Prażone żyto	0.15 kg (3.2%)	--- %	1000

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	15 g	60 min	15.5 %
Boil	Willamette	25 g	10 min	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

Extras

Type	Name	Amount	Use for	Time
Flavor	Migdały w płatkach	50 g	Secondary	14 day(s)
Flavor	Rodzynki	100 g	Secondary	14 day(s)
Flavor	Zest z pomarańczy	50 g	Boil	15 min
Flavor	Skórka curacao	20 g	Boil	10 min
Flavor	Cynamon	30 g	Boil	10 min