

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 |