

# Pastry Brut

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **33**
- SRM **3.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.6 liter(s)**

## Mash information

- Mash efficiency **84 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **9 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **22.6 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount        | Yield | EBC |
|-------|---------------------------|---------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 2 kg (60.6%)  | 85 %  | 6   |
| Grain | Płatki owsiane            | 1 kg (30.3%)  | 85 %  | 3   |
| Sugar | cukier biały              | 0.3 kg (9.1%) | 100 % | --- |

## Hops

| Use for   | Name   | Amount | Time     | Alpha acid |
|-----------|--------|--------|----------|------------|
| Boil      | Galaxy | 10 g   | 10 min   | 13.6 %     |
| Whirlpool | Galaxy | 40 g   | 30 min   | 13.6 %     |
| Dry Hop   | Galaxy | 50 g   | 3 day(s) | 13.6 %     |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale  | Dry  | 11.5 g | ---        |

## Extras

| Type   | Name         | Amount | Use for | Time   |
|--------|--------------|--------|---------|--------|
| Fining | whirlflock T | 10 g   | Boil    | 10 min |

|        |                                      |        |           |          |
|--------|--------------------------------------|--------|-----------|----------|
| Other  | laktoza                              | 1000 g | Secondary | 7 day(s) |
| Spice  | wanilia                              | 6 g    | Secondary | 7 day(s) |
| Flavor | pulpa z mango,<br>bananów i ananasów | 2000 g | Secondary | 7 day(s) |
| Other  | glukoamylaza                         | 4 g    | Mash      | ---      |

## Notes

- Glukoamylaza dodana podczas zacierania do 63 stopni (1 gram) oraz podczas piątego dnia fermentacji w okolicach 17 stopni (3 gramy).

*May 18, 2020, 7:34 PM*