

## 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 %