

# Pastry American Imperial Stout

- Gravity **24.4 BLG**
- ABV **11.3 %**
- IBU **75**
- SRM **49.8**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **16.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

## Steps

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

## Mash step by step

- Heat up **20.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **3 liter(s)** of **76C** water or to achieve **16.8 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount        | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Simpsons pale ale           | 4 kg (58%)    | 80 %  | 6   |
| Grain | Monachijski                 | 1 kg (14.5%)  | 80 %  | 16  |
| Grain | Caramel/Crystal Malt - 10L  | 0.3 kg (4.3%) | 75 %  | 20  |
| Grain | Oats, Malted                | 0.3 kg (4.3%) | 80 %  | 2   |
| Grain | Oats, Flaked                | 0.2 kg (2.9%) | 80 %  | 2   |
| Grain | Barley, Flaked              | 0.2 kg (2.9%) | 70 %  | 4   |
| Grain | Weyermann - Carafa II       | 0.2 kg (2.9%) | 70 %  | 837 |
| Grain | Black Barley (Roast Barley) | 0.3 kg (4.3%) | 55 %  | 985 |
| Grain | Briess - Chocolate Malt     | 0.4 kg (5.8%) | 60 %  | 690 |

## Hops

| Use for   | Name               | Amount | Time      | Alpha acid |
|-----------|--------------------|--------|-----------|------------|
| Boil      | Apollo             | 30 g   | 60 min    | 17 %       |
| Boil      | East Kent Goldings | 40 g   | 60 min    | 5.1 %      |
| Whirlpool | Citra              | 60 g   | 0 min     | 12 %       |
| Dry Hop   | Amarillo           | 60 g   | 25 day(s) | 9.5 %      |

|         |               |      |           |      |
|---------|---------------|------|-----------|------|
| Dry Hop | Nelson Sauvín | 60 g | 25 day(s) | 11 % |
|---------|---------------|------|-----------|------|

## Yeasts

| Name     | Type | Form  | Amount | Laboratory |
|----------|------|-------|--------|------------|
| WLP04044 | Ale  | Slant | 400 ml | 8000       |

## Extras

| Type  | Name    | Amount | Use for  | Time |
|-------|---------|--------|----------|------|
| Other | Laktoza | 400 g  | Bottling | ---  |