

# Pastry Imperial Stout

- Gravity **28.5 BLG**
- ABV **13.8 %**
- IBU **60**
- SRM **38.9**
- Style **Russian Imperial 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 **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **2.4 liter(s) / kg**
- Mash size **25.2 liter(s)**
- Total mash volume **35.7 liter(s)**

## Steps

- Temp **68 C**, Time **105 min**

## Mash step by step

- Heat up **25.2 liter(s)** of strike water to **78C**
- Add grains
- Keep mash **105 min** at **68C**
- Sparge using **11.7 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

| Type  | Name                             | Amount         | Yield  | EBC  |
|-------|----------------------------------|----------------|--------|------|
| Grain | Strzegom Pilzneński              | 7 kg (60.9%)   | 80 %   | 4    |
| Grain | Viking Pale Ale malt             | 0.5 kg (4.3%)  | 80 %   | 5    |
| Grain | Żytni                            | 0.5 kg (4.3%)  | 85 %   | 8    |
| Grain | Strzegom Karmel 150              | 0.5 kg (4.3%)  | 75 %   | 150  |
| Grain | Strzegom Karmel 300              | 0.2 kg (1.7%)  | 70 %   | 299  |
| Grain | Fawcett - Dark Crystal           | 0.2 kg (1.7%)  | 71 %   | 300  |
| Grain | Fawcett - Brown                  | 0.5 kg (4.3%)  | 72 %   | 180  |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.25 kg (2.2%) | 73 %   | 1001 |
| Grain | Fawcett - Pale Chocolate         | 0.2 kg (1.7%)  | 71 %   | 600  |
| Grain | Jęczmień palony                  | 0.15 kg (1.3%) | 55 %   | 985  |
| Grain | Płatki owsiane                   | 0.5 kg (4.3%)  | 60 %   | 3    |
| Sugar | Milk Sugar (Lactose)             | 1 kg (8.7%)    | 76.1 % | 0    |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 80 g   | 60 min | 7.9 %      |

|      |         |      |        |       |
|------|---------|------|--------|-------|
| Boil | Marynka | 20 g | 45 min | 7.9 % |
| Boil | Zula    | 30 g | 45 min | 9.7 % |

## Yeasts

| Name                 | Type | Form  | Amount | Laboratory |
|----------------------|------|-------|--------|------------|
| Danstar - Nottingham | Ale  | Slant | 700 ml | Danstar    |

## Extras

| Type        | Name                      | Amount | Use for   | Time      |
|-------------|---------------------------|--------|-----------|-----------|
| Flavor      | laktoza                   | 1000 g | Boil      | 15 min    |
| Fining      | mech irlandzki            | 5 g    | Boil      | 12 min    |
| Water Agent | kreda                     | 4 g    | Mash      | 90 min    |
| Flavor      | kruszone ziarna kakowca   | 500 g  | Secondary | 14 day(s) |
| Flavor      | laski wanilii             | 20 g   | Secondary | 7 day(s)  |
| Flavor      | masło orzechowe w proszku | 180 g  | Secondary | 7 day(s)  |

## Notes

- Jęczmień palony na 15 godzin zalałem wodą i wrzuciłem do lodówki. Dodałem na końcu mash-out. Konieczny Cold Crash przed butelkowaniem w związku z masłem orzechowym w proszku.  
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