

# #1 Imperial Pastry Stout

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- Gravity **27.9 BLG**
- ABV **13.4 %**
- IBU **68**
- SRM **64.9**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.4 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **38.4 liter(s)**
- Total mash volume **51.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	7 kg (51.5%)	81 %	4
Grain	Płatki owsiane	1.5 kg (11%)	85 %	3
Grain	Żytni	0.5 kg (3.7%)	85 %	8
Grain	Strzegom Czekoladowy jasny	1 kg (7.4%)	68 %	400
Grain	Fawcett - Pszeniczny Czekoladowy	0.8 kg (5.9%)	73 %	1001
Grain	Abbey Malt Weyermann	0.5 kg (3.7%)	75 %	45
Sugar	Milk Sugar (Lactose)	0.8 kg (5.9%)	76.1 %	0
Grain	Weyermann Specjal W	1.5 kg (11%)	68 %	300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	100 g	60 min	11 %