

## #20 Pastry Stout z solonym karmelem i wanilią

- Gravity **24.4 BLG**
- ABV **11.3 %**
- IBU **48**
- SRM **53.2**
- Style **Sweet Stout**

### Batch size

- Expected quantity of finished beer **7.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **7.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **10.3 liter(s)**

### Mash information

- Mash efficiency **92 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 1.8 kg (48.6%) | 80 %  | 5   |
| Grain | Cookie               | 0.3 kg (8.1%)  | 72 %  | 40  |
| Grain | Jęczmień palony      | 0.27 kg (7.3%) | 55 %  | 985 |
| Grain | Carafa II            | 0.18 kg (4.9%) | 70 %  | 812 |
| Grain | Special W            | 0.15 kg (4.1%) | 73 %  | 300 |
| Grain | Płatki jęczmienne    | 0.3 kg (8.1%)  | 60 %  | 3   |
| Sugar | Laktoza              | 0.5 kg (13.5%) | 1 %   | 0   |
| Sugar | Krówki               | 0.2 kg (5.4%)  | 100 % | 100 |

### Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Mandarina Bavaria | 30 g   | 60 min | 8.8 %      |

### Yeasts

| Name                     | Type | Form | Amount | Laboratory |
|--------------------------|------|------|--------|------------|
| Mangrove Jack's M09 Mead | Ale  | Dry  | 10 g   | ---        |

### Extras

| Type        | Name    | Amount | Use for   | Time      |
|-------------|---------|--------|-----------|-----------|
| Water Agent | Sól     | 3 g    | Mash      | 60 min    |
| Spice       | Sól     | 5 g    | Boil      | 60 min    |
| Flavor      | Wanilia | 2.5 g  | Secondary | 10 day(s) |