

## #31 Pastry Stout

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- Gravity **24.4 BLG**
- ABV **11.3 %**
- IBU **51**
- SRM **78**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **25.2 liter(s)**

### Steps

- Temp **68 C**, Time **40 min**
- Temp **70 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **19.6 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **40 min** at **70C**
- Keep mash **5 min** at **78C**
- Sparge using **-0.2 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

### Fermentables

| Type  | Name                            | Amount         | Yield  | EBC  |
|-------|---------------------------------|----------------|--------|------|
| Grain | Viking Pale Ale malt            | 2.3 kg (38.3%) | 80 %   | 5    |
| Grain | Żytni                           | 0.9 kg (15%)   | 85 %   | 8    |
| Grain | Karmelowy Czerwony              | 0.7 kg (11.7%) | 75 %   | 59   |
| Grain | Strzegom Karmel 300             | 0.3 kg (5%)    | 70 %   | 299  |
| Grain | Fawcett - Pale Chocolate        | 0.2 kg (3.3%)  | 71 %   | 600  |
| Grain | Weyermann - Carafa I            | 0.2 kg (3.3%)  | 70 %   | 690  |
| Grain | Weyermann - Carafa II           | 0.2 kg (3.3%)  | 70 %   | 837  |
| Grain | Weyermann - Dehusked Carafa III | 0.2 kg (3.3%)  | 70 %   | 1024 |
| Grain | Strzegom Czekoladowy ciemny     | 0.2 kg (3.3%)  | 68 %   | 1200 |
| Grain | Strzegom pszenica prażona       | 0.2 kg (3.3%)  | 70 %   | 1000 |
| Sugar | Milk Sugar (Lactose)            | 0.4 kg (6.7%)  | 76.1 % | 0    |
| Grain | Płatki owsiane                  | 0.2 kg (3.3%)  | 85 %   | 3    |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Magnum | 30 g   | 60 min | 12.9 %     |

## Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 200 ml | Fermentis  |