

# Pastry Imperial Stout

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- Gravity **28.7 BLG**
- ABV **14 %**
- IBU **47**
- SRM **59.6**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **15.5 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **23 liter(s)**
- Total mash volume **28.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (40.3%)	80 %	5
Grain	Słód Caramunich Typ II Weyermann	1 kg (13.4%)	73 %	120
Grain	Brown Malt (British Chocolate)	1 kg (13.4%)	70 %	128
Grain	Carafa III	0.35 kg (4.7%)	70 %	1034
Grain	Fawcett - Pale Chocolate	0.2 kg (2.7%)	71 %	600
Grain	Fawcett - Pszeniczny Czekoladowy	0.2 kg (2.7%)	73 %	1001
Sugar	Milk Sugar (Lactose)	0.5 kg (6.7%)	76.1 %	0
Liquid Extract	WES ekstrakt słodowy jasny	1.2 kg (16.1%)	80 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	45 g	60 min	11 %