

Pastry Stout

- Gravity **26.2 BLG**
- ABV ---
- IBU **25**
- SRM **57.3**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **20.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **27 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|--------------------------|----------------|--------|------|
| Grain | Castle Pale Ale | 3 kg (38.6%) | 80 % | 8 |
| Grain | Briess - Munich Malt 10L | 1.5 kg (19.3%) | 77 % | 20 |
| Grain | Viking Chocolate | 0.75 kg (9.6%) | 80 % | 400 |
| Grain | Viking Dark Chocolate | 0.38 kg (4.8%) | 80 % | 900 |
| Grain | Castle Malting Crystal | 0.75 kg (9.6%) | 80 % | 150 |
| Adjunct | Platki owsiane | 0.75 kg (9.6%) | 85 % | 3 |
| Grain | Weyermann - Carafa III | 0.19 kg (2.4%) | 70 % | 1024 |
| Grain | Roasted Barley | 0.19 kg (2.4%) | 55 % | 591 |
| Sugar | Milk Sugar (Lactose) | 0.19 kg (2.4%) | 76.1 % | 0 |
| Sugar | Cara-Pils/Dextrine | 0.09 kg (1.2%) | 72 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|---------|------------|
| Boil | Magnum | 20 g | 120 min | 13.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|--------|--------|------------|
| WLP013 - London Ale Yeast | Ale | Liquid | 750 ml | White Labs |