

## Pastry stout

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- Gravity **22.7 BLG**
- ABV **10.3 %**
- IBU ---
- SRM **35.9**

### Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **5 %**
- Size with trub loss **63 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **75.9 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **66 liter(s)**
- Total mash volume **88 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	12 kg (47.1%)	80 %	5
Grain	Strzegom Wiedeński	5 kg (19.6%)	79 %	10
Grain	Carafa III	2 kg (7.8%)	70 %	1034
Grain	cookie	1.5 kg (5.9%)	65 %	40
Grain	Płatki owsiane	1.5 kg (5.9%)	85 %	3
Sugar	Milk Sugar (Lactose)	3.5 kg (13.7%)	76.1 %	0