

# Pastry Stout

- Gravity **26.2 BLG**
- ABV **12.3 %**
- 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