

# 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 |