

# Pastry Stout

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- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU **21**
- SRM **60.1**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **28.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **26.3 liter(s)**
- Total mash volume **33.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3 kg (39%)	85 %	7
Grain	Fawcett - Crystal	2 kg (26%)	70 %	160
Grain	Weyermann - Light Munich Malt	1 kg (13%)	82 %	14
Grain	Fawcett - Pale Chocolate	1 kg (13%)	71 %	600
Grain	Carafa III	0.5 kg (6.5%)	70 %	1034
Liquid Extract	Briess LME - Maltoferm A-6000 (Black Malt Extract)	0.2 kg (2.6%)	78 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade PL	50 g	60 min	5.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	14.5 g	Safale