

# Pastry Stout

- Gravity **33.5 BLG**
- ABV **17.3 %**
- IBU **44**
- SRM **78.5**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **120 min**
- Evaporation rate **20 %/h**
- Boil size **21 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **30.6 liter(s)**

## Steps

- Temp **67 C**, Time **70 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **21.9 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **7.9 liter(s)** of **76C** water or to achieve **21 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	5 kg (50%)	81 %	4
Grain	Cookies viking	1 kg (10%)	79 %	45
Grain	Weyermann Caramunich 3	0.75 kg (7.5%)	76 %	150
Grain	Weyermann - Chocolate Rye	0.5 kg (5%)	20 %	650
Grain	Special B Malt	0.5 kg (5%)	65.2 %	315
Grain	Fawcett - Chocolate	0.5 kg (5%)	71 %	1150
Grain	Fawcett - Pale Chocolate	0.5 kg (5%)	71 %	600
Sugar	Maltodekstryna	0.75 kg (7.5%)	100 %	0
Sugar	Milk Sugar (Lactose)	0.5 kg (5%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	46 g	70 min	12.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
------	------	------	--------	------------

Danny's Favourite 1450	Ale	Slant	300 ml	White Labs
---------------------------	-----	-------	--------	------------