

## #137 Pastry Imperial Stout

- Gravity **30.2 BLG**
- ABV **15 %**
- IBU **59**
- SRM **49.5**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **4 %**
- Size with trub loss **22.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **8 %/h**
- Boil size **26.5 liter(s)**

### Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **29.5 liter(s)**
- Total mash volume **41.3 liter(s)**

### Steps

- Temp **69 C**, Time **70 min**
- Temp **72 C**, Time **45 min**
- Temp **77 C**, Time **3 min**

### Mash step by step

- Heat up **29.5 liter(s)** of strike water to **78.8C**
- Add grains
- Keep mash **70 min** at **69C**
- Keep mash **45 min** at **72C**
- Keep mash **3 min** at **77C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Cara-Pils/Dextrine	3 kg (22.6%)	72 %	4
Grain	Strzegom Monachijski typ I	2.35 kg (17.7%)	79 %	16
Grain	Viking Pale Ale malt	1.5 kg (11.3%)	80 %	5
Grain	Red Activ	1 kg (7.5%)	79 %	35
Grain	Biscuit Malt	1 kg (7.5%)	79 %	45
Grain	Płatki owsiane	0.9 kg (6.8%)	85 %	3
Grain	Pszeniczny	0.6 kg (4.5%)	85 %	4
Grain	Weyermann - Carafa II Special	0.5 kg (3.8%)	65 %	1150
Grain	Fawcett - Pszeniczny Czekoladowy	0.5 kg (3.8%)	73 %	1001
Grain	Abbey Malt Weyermann	0.3 kg (2.3%)	75 %	45
Grain	Strzegom Wiedeński	0.15 kg (1.1%)	79 %	10
Sugar	Milk Sugar (Lactose)	1.5 kg (11.3%)	76.1 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	50 g	70 min	10 %
Boil	Chinook PL	45 g	70 min	9.1 %
Boil	Puławski	25 g	40 min	8.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Slant	250 ml	Danstar

### Extras

Type	Name	Amount	Use for	Time
Flavor	Płatki dębowe	50 g	Secondary	50 day(s)
Flavor	Ziarna kakaowca	200 g	Secondary	30 day(s)
Flavor	Ekstrakt wanilii madagaskarskiej	25 g	Secondary	30 day(s)
Flavor	Masło orzechowe	184 g	Secondary	21 day(s)