

## Bounty pastry stout

- Gravity **17.3 BLG**
- ABV ---
- IBU **34**
- SRM **41.1**
- Style **Sweet Stout**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (76.9%)	81 %	4
Grain	Fawcett - Pszeniczny Czekoladowy	0.5 kg (7.7%)	73 %	1001
Grain	Czekoladowy	0.5 kg (7.7%)	60 %	788
Sugar	Milk Sugar (Lactose)	0.5 kg (7.7%)	76.1 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	50 g	30 min	9.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Oyl 057	Ale	Liquid	50 ml	---

### Extras

Type	Name	Amount	Use for	Time
Spice	kakao	250 g	Mash	60 min
Spice	płatki kokosowe	2000 g	Secondary	14 day(s)
Spice	kawa	100 g	Bottling	---
Flavor	ekstrakt waniliowy	30 g	Secondary	7 day(s)