

# FPD Pastry Imperial Stout

- Gravity **27.4 BLG**
- ABV **13.2 %**
- IBU **32**
- SRM **42.6**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **24.8 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **27.5 liter(s)**
- Total mash volume **38.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7 kg (57.6%)	80 %	5
Grain	Płatki owsiane	1 kg (8.2%)	85 %	3
Grain	Strzegom Czekoladowy jasny	1 kg (8.2%)	68 %	400
Grain	Słód owsiany Fawcett	1 kg (8.2%)	61 %	5
Grain	Carafa II	0.5 kg (4.1%)	70 %	812
Sugar	Maple Syrup	0.66 kg (5.4%)	65.2 %	69
Grain	Żytni	0.5 kg (4.1%)	85 %	8
Sugar	Milk Sugar (Lactose)	0.5 kg (4.1%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	90 min	7 %
Boil	Chinook	20 g	90 min	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	300 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Płatki Kokosowe	1000 g	Secondary	21 day(s)
Flavor	Czekolada do picia	220 g	Boil	10 min