

Pastry American Imperial Stout

- Gravity **24.4 BLG**
- ABV **11.3 %**
- IBU **75**
- SRM **49.8**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **16.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

Steps

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

Mash step by step

- Heat up **20.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **3 liter(s)** of **76C** water or to achieve **16.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons pale ale	4 kg (58%)	80 %	6
Grain	Monachijski	1 kg (14.5%)	80 %	16
Grain	Caramel/Crystal Malt - 10L	0.3 kg (4.3%)	75 %	20
Grain	Oats, Malted	0.3 kg (4.3%)	80 %	2
Grain	Oats, Flaked	0.2 kg (2.9%)	80 %	2
Grain	Barley, Flaked	0.2 kg (2.9%)	70 %	4
Grain	Weyermann - Carafa II	0.2 kg (2.9%)	70 %	837
Grain	Black Barley (Roast Barley)	0.3 kg (4.3%)	55 %	985
Grain	Briess - Chocolate Malt	0.4 kg (5.8%)	60 %	690

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Apollo	30 g	60 min	17 %
Boil	East Kent Goldings	40 g	60 min	5.1 %
Whirlpool	Citra	60 g	0 min	12 %
Dry Hop	Amarillo	60 g	25 day(s)	9.5 %

Dry Hop	Nelson Sauvignon	60 g	25 day(s)	11 %
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Yeasts

Name	Type	Form	Amount	Laboratory
WLP04044	Ale	Slant	400 ml	8000

Extras

Type	Name	Amount	Use for	Time
Other	Laktoza	400 g	Bottling	---