

Pastry stout

- Gravity **22.7 BLG**
- ABV **10.3 %**
- IBU ---
- SRM **35.9**

Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **5 %**
- Size with trub loss **63 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **75.9 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **66 liter(s)**
- Total mash volume **88 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|--------|------|
| Grain | Viking Pale Ale malt | 12 kg (47.1%) | 80 % | 5 |
| Grain | Strzegom Wiedeński | 5 kg (19.6%) | 79 % | 10 |
| Grain | Carafa III | 2 kg (7.8%) | 70 % | 1034 |
| Grain | cookie | 1.5 kg (5.9%) | 65 % | 40 |
| Grain | Płatki owsiane | 1.5 kg (5.9%) | 85 % | 3 |
| Sugar | Milk Sugar (Lactose) | 3.5 kg (13.7%) | 76.1 % | 0 |