

Pastry Stout

- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU **21**
- SRM **60.1**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **28.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **26.3 liter(s)**
- Total mash volume **33.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|--|---------------|-------|------|
| Grain | Weyermann - Pale Ale Malt | 3 kg (39%) | 85 % | 7 |
| Grain | Fawcett - Crystal | 2 kg (26%) | 70 % | 160 |
| Grain | Weyermann - Light Munich Malt | 1 kg (13%) | 82 % | 14 |
| Grain | Fawcett - Pale Chocolate | 1 kg (13%) | 71 % | 600 |
| Grain | Carafa III | 0.5 kg (6.5%) | 70 % | 1034 |
| Liquid Extract | Briess LME - Maltoferm A-6000 (Black Malt Extract) | 0.2 kg (2.6%) | 78 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Cascade PL | 50 g | 60 min | 5.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 14.5 g | Safale |