

## Pastry stout

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **51**
- SRM **15.9**
- Style **Sweet Stout**

### Batch size

- Expected quantity of finished beer **8.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.9 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **11.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **11.5 liter(s)**
- Total mash volume **13.8 liter(s)**

### Steps

- Temp **65 C**, Time **90 min**
- Temp **75 C**, Time **40 min**

### Mash step by step

- Heat up **11.5 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **90 min** at **65C**
- Keep mash **40 min** at **75C**
- Sparge using **2.6 liter(s)** of **76C** water or to achieve **11.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.85 kg (72.5%)	80 %	5
Grain	Płatki owsiane	0.18 kg (7.1%)	85 %	3
Grain	Weyermann - Carapils	0.15 kg (5.9%)	78 %	4
Grain	Carafa II	0.06 kg (2.4%)	70 %	812
Grain	Strzegom Karmel 600	0.06 kg (2.4%)	68 %	601
Sugar	Milk Sugar (Lactose)	0.25 kg (9.8%)	76.1 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	50 min	7.7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Us-05	Ale	Dry	5.5 g	---