

# PASTRYSTOUT

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- Gravity **28.3 BLG**
- ABV **13.7 %**
- IBU **43**
- SRM **48.9**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.1 liter(s)**
- Total mash volume **34.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	3.5 kg (37%)	81 %	6
Grain	Strzegom Wiedeński	1.5 kg (15.9%)	79 %	10
Grain	Brown Malt (British Chocolate)	1 kg (10.6%)	70 %	128
Grain	Abbey Castle	1 kg (10.6%)	80 %	45
Grain	Simpsons - Crystal Rye	0.4 kg (4.2%)	73 %	177
Grain	Special B Malt	0.4 kg (4.2%)	65.2 %	315
Grain	Biscuit Malt	0.4 kg (4.2%)	79 %	45
Grain	Carafa III	0.5 kg (5.3%)	70 %	1034
Sugar	Milk Sugar (Lactose)	0.75 kg (7.9%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	100 g	60 min	5.93 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM25 Klasztorna medytacja	Ale	Liquid	1000 ml	Fermentum Mobile