

#XX Pastry Peanutbutter RIS

- Gravity **25.5 BLG**
- ABV **12 %**
- IBU ---
- SRM **57.1**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	3.6 kg (65.5%)	80 %	7
Grain	Baked Oats, Flaked	0.55 kg (10%)	80 %	2
Grain	Biscuit Malt	0.45 kg (8.2%)	79 %	45
Grain	Caramel/Crystal Malt - 120L	0.45 kg (8.2%)	72 %	236
Grain	Wheat, Roasted	0.45 kg (8.2%)	54.3 %	1300