Krogulec - Pastry Stout

- Gravity **26.4 BLG**
- ABV **12.5 %**
- IBU **54**
- SRM **53.7**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **13.8 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **14.5 liter(s)**
- Total mash volume **20.3 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **14.5 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **5.1 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg *(47.6%)*	80 %	5
Grain	Weyermann - Rye Malt	1 kg *(15.9%)*	85 %	7
Grain	Strzegom Monachijski typ II	1 kg *(15.9%)*	79 %	22
Dry Extract	Muntons DME - Dark	0.5 kg *(7.9%)*	95 %	60
Grain	Weyermann - Chocolate Wheat	0.4 kg *(6.3%)*	74 %	800
Grain	Caraaroma	0.2 kg *(3.2%)*	78 %	400
Grain	Jęczmień palony	0.2 kg *(3.2%)*	55 %	1000

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	30 g	60 min	11 %
Boil	Lublin (Lubelski)	30 g	20 min	4 %
Aroma (end of boil)	Lublin (Lubelski)	30 g	5 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	150 ml	Fermentis

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Extras

Type	Name	Amount	Use for	Time
Flavor	Kokos	500 g	Secondary	7 day(s)
Flavor	Wanilia	15 g	Secondary	7 day(s)