

Bounty pastry stout

- Gravity **20 BLG**
- ABV **8.8 %**
- IBU **33**
- SRM **43.8**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|---------------|--------|------|
| Grain | Pilzneński | 5 kg (72.5%) | 81 % | 4 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.5 kg (7.2%) | 73 % | 1001 |
| Grain | Czekoladowy | 0.5 kg (7.2%) | 60 % | 788 |
| Sugar | Milk Sugar (Lactose) | 0.5 kg (7.2%) | 76.1 % | 0 |
| Grain | Płatki owsiane | 0.4 kg (5.8%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 50 g | 30 min | 9.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------|------|--------|--------|------------|
| Oyl 057 | Ale | Liquid | 50 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|--------------------|--------|-----------|-----------|
| Spice | kakao | 250 g | Mash | 60 min |
| Spice | płatki kokosowe | 2000 g | Secondary | 14 day(s) |
| Spice | kawa | 100 g | Bottling | --- |
| Flavor | ekstrakt waniliowy | 30 g | Secondary | 7 day(s) |