

# Cuban cigar pastry stout

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **22**
- SRM **51.5**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.7 liter(s)**
- Total mash volume **35.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Organic Pilsen Malt	4 kg (44.9%)	70 %	4
Grain	Spelt Castle Malting	0.25 kg (2.8%)	70 %	6
Grain	Cara Gold Castlemalting	1 kg (11.2%)	70 %	120
Grain	Chocolat Castle Malting	0.75 kg (8.4%)	70 %	1000
Grain	Special B Castle	1 kg (11.2%)	70 %	300
Grain	Melano Castle Malting	1 kg (11.2%)	70 %	80
Grain	Płatki owsiane	0.5 kg (5.6%)	70 %	3
Grain	Płatki orkiszowe	0.4 kg (4.5%)	70 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	30 g	45 min	5.1 %
Aroma (end of boil)	East Kent Goldings	30 g	20 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
London Ale ESB Lalleman	Ale	Dry	11 g	Lalleman

## Extras

Type	Name	Amount	Use for	Time
Flavor	Cygaro Guantanamera 2 szt	20 g	Boil	20 min

Flavor	Wiórki dębowe palone i niepalone macerowane w Jeam Beam i Jack Daniels	10 g	Secondary	10 day(s)
Flavor	Śliwka suszona	400 g	Secondary	10 day(s)