

Pastry American Imperial Stout

- Gravity **24.4 BLG**
- ABV **11.3 %**
- IBU **75**
- SRM **49.8**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **16.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

Steps

- Temp **67 C**, Time **70 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **20.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **3 liter(s)** of **76C** water or to achieve **16.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Simpsons pale ale | 4 kg (58%) | 80 % | 6 |
| Grain | Monachijski | 1 kg (14.5%) | 80 % | 16 |
| Grain | Caramel/Crystal Malt - 10L | 0.3 kg (4.3%) | 75 % | 20 |
| Grain | Oats, Malted | 0.3 kg (4.3%) | 80 % | 2 |
| Grain | Oats, Flaked | 0.2 kg (2.9%) | 80 % | 2 |
| Grain | Barley, Flaked | 0.2 kg (2.9%) | 70 % | 4 |
| Grain | Weyermann - Carafa II | 0.2 kg (2.9%) | 70 % | 837 |
| Grain | Black Barley (Roast Barley) | 0.3 kg (4.3%) | 55 % | 985 |
| Grain | Briess - Chocolate Malt | 0.4 kg (5.8%) | 60 % | 690 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------------------|--------|-----------|------------|
| Boil | Apollo | 30 g | 60 min | 17 % |
| Boil | East Kent Goldings | 40 g | 60 min | 5.1 % |
| Whirlpool | Citra | 60 g | 0 min | 12 % |
| Dry Hop | Amarillo | 60 g | 25 day(s) | 9.5 % |

| | | | | |
|---------|---------------|------|-----------|------|
| Dry Hop | Nelson Sauvín | 60 g | 25 day(s) | 11 % |
|---------|---------------|------|-----------|------|

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------|------|-------|--------|------------|
| WLP04044 | Ale | Slant | 400 ml | 8000 |

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------|--------|----------|------|
| Other | Laktoza | 400 g | Bottling | --- |