

Pastry Stout

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **17**
- SRM **27.2**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|----------------|-------|-----|
| Grain | Pszeniczny | 1.5 kg (46.9%) | 85 % | 4 |
| Grain | Viking Pale Ale malt | 0.7 kg (21.9%) | 80 % | 5 |
| Grain | Strzegom Czekoladowy jasny | 0.5 kg (15.6%) | 68 % | 400 |
| Grain | Strzegom Karmel 300 | 0.3 kg (9.4%) | 70 % | 299 |
| Grain | Płatki owsiane | 0.2 kg (6.3%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------|--------|--------|------------|
| Boil | Magnum | 4 g | 60 min | 13.5 % |
| Boil | Nelson Sauvin | 5 g | 30 min | 11 % |