

## #19 Pastry Stout z solonym karmelem

- Gravity **22.5 BLG**
- ABV **10.2 %**
- IBU **49**
- SRM **50.8**
- Style **Sweet Stout**

### Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **11 liter(s)**

### Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.8 kg (48.6%)	80 %	5
Grain	Cookie	0.3 kg (8.1%)	72 %	40
Grain	Jęczmień palony	0.27 kg (7.3%)	55 %	985
Grain	Carafa II	0.18 kg (4.9%)	70 %	812
Grain	Special W	0.15 kg (4.1%)	73 %	300
Grain	Płatki jęczmienne	0.3 kg (8.1%)	60 %	3
Sugar	Laktoza	0.5 kg (13.5%)	1 %	0
Sugar	Krówki	0.2 kg (5.4%)	100 %	100

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mandarina Bavaria	30 g	60 min	8.8 %