

## #20 Pastry Stout z solonym karmelem i wanilią

- Gravity **24.4 BLG**
- ABV **11.3 %**
- IBU **48**
- SRM **53.2**
- Style **Sweet Stout**

### Batch size

- Expected quantity of finished beer **7.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **7.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **10.3 liter(s)**

### Mash information

- Mash efficiency **92 %**
- 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 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M09 Mead	Ale	Dry	10 g	---

### Extras

Type	Name	Amount	Use for	Time
Water Agent	Sól	3 g	Mash	60 min
Spice	Sól	5 g	Boil	60 min
Flavor	Wanilia	2.5 g	Secondary	10 day(s)