

## #37 Pastry Stout

- Gravity **19.8 BLG**
- ABV **8.7 %**
- IBU **28**
- SRM **42.8**
- Style **Sweet Stout**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **29 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (60.6%)	80 %	5
Grain	Strzegom Wiedeński	1 kg (12.1%)	79 %	10
Grain	Strzegom Czekoladowy 1200	0.25 kg (3%)	68 %	1202
Grain	Strzegom Czekoladowy 400	0.25 kg (3%)	68 %	400
Grain	Strzegom Karmel 150	0.25 kg (3%)	75 %	150
Grain	Jęczmień palony	0.5 kg (6.1%)	55 %	985
Sugar	Laktoza	1 kg (12.1%)	100 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	60 min	13.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Flavor	Wanilia	10 g	Secondary	30 day(s)
Flavor	Cynamon	10 g	Secondary	30 day(s)
Flavor	Prażone Ziarna Kakaowca	500 g	Secondary	30 day(s)