

# Cuban cigar pastry stout

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **22**
- SRM **51.5**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.7 liter(s)**
- Total mash volume **35.6 liter(s)**

## Fermentables

| Type  | Name                                | Amount         | Yield | EBC  |
|-------|-------------------------------------|----------------|-------|------|
| Grain | BESTMALZ - Best Organic Pilsen Malt | 4 kg (44.9%)   | 70 %  | 4    |
| Grain | Spelt Castle Malting                | 0.25 kg (2.8%) | 70 %  | 6    |
| Grain | Cara Gold Castlemalting             | 1 kg (11.2%)   | 70 %  | 120  |
| Grain | Chocolat Castle Malting             | 0.75 kg (8.4%) | 70 %  | 1000 |
| Grain | Special B Castle                    | 1 kg (11.2%)   | 70 %  | 300  |
| Grain | Melano Castle Malting               | 1 kg (11.2%)   | 70 %  | 80   |
| Grain | Płatki owsiane                      | 0.5 kg (5.6%)  | 70 %  | 3    |
| Grain | Płatki orkiszowe                    | 0.4 kg (4.5%)  | 70 %  | 4    |

## Hops

| Use for             | Name               | Amount | Time   | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil                | East Kent Goldings | 30 g   | 45 min | 5.1 %      |
| Aroma (end of boil) | East Kent Goldings | 30 g   | 20 min | 5.1 %      |

## Yeasts

| Name                       | Type | Form | Amount | Laboratory |
|----------------------------|------|------|--------|------------|
| London Ale ESB<br>Lalleman | Ale  | Dry  | 11 g   | Lalleman   |

## Extras

| Type   | Name                         | Amount | Use for | Time   |
|--------|------------------------------|--------|---------|--------|
| Flavor | Cygaro<br>Guantanamera 2 szt | 20 g   | Boil    | 20 min |

|        |  |       |           |           |
|--------|--|-------|-----------|-----------|
| Flavor | Wiórki dębowe<br>palone i niepalone<br>macerowane w<br>Jeam Beam i Jack<br>Daniels | 10 g  | Secondary | 10 day(s) |
| Flavor | Śliwka suszona   | 400 g | Secondary | 10 day(s) |