

Imperial pastry stout

- Gravity **26.2 BLG**
- ABV **12.3 %**
- IBU **54**
- SRM **63.7**
- Style **Russian Imperial 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 **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **34.5 liter(s)**
- Total mash volume **46 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	7 kg (53.8%)	81 %	4
Grain	Płatki owsiane	2 kg (15.4%)	60 %	3
Grain	Fawcett - Pszeniczny Czekoladowy	1.5 kg (11.5%)	73 %	1001
Grain	Special B Castle	0.5 kg (3.8%)	70 %	350
Grain	Abbey Castle	0.5 kg (3.8%)	80 %	45
Sugar	Milk Sugar (Lactose)	1.5 kg (11.5%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Herkules	50 g	60 min	17 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	300 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	Kokos chipsy	1000 g	Secondary	14 day(s)
Spice	Tonka	6 g	Secondary	7 day(s)
Spice	Wanilia	3 g	Secondary	14 day(s)
Flavor	Kalaowiec ziarno kruszone	250 g	Secondary	14 day(s)
Flavor	Kawa (espresso)	50 g	Bottling	---
Flavor	amerykańskie płatki dębowe mocno opiekane	50 g	Secondary	14 day(s)

Notes

- 10l: kokos + płatki

10l: tonka + wanilia + kakaowiec + kawa

Wyszło 24l 21° bez laktozy

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