

# PASTRY IMPERIAL STOUT

- Gravity **30 BLG**
- ABV **14.8 %**
- IBU **51**
- SRM **50.6**
- 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 **120 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **35.4 liter(s)**
- Total mash volume **47.2 liter(s)**

## Fermentables

| Type  | Name                           | Amount         | Yield  | EBC |
|-------|--------------------------------|----------------|--------|-----|
| Grain | Viking Pale Ale malt           | 7 kg (52.8%)   | 80 %   | 5   |
| Grain | Rye Malt                       | 2 kg (15.1%)   | 63 %   | 10  |
| Grain | Brown Malt (British Chocolate) | 1 kg (7.5%)    | 70 %   | 128 |
| Grain | Weyermann - Chocolate Rye      | 1 kg (7.5%)    | 20 %   | 493 |
| Grain | Caraaroma                      | 0.5 kg (3.8%)  | 78 %   | 400 |
| Grain | Black Barley (Roast Barley)    | 0.3 kg (2.3%)  | 55 %   | 985 |
| Sugar | Milk Sugar (Lactose)           | 0.75 kg (5.7%) | 76.1 % | 0   |
| Sugar | Maple Syrup                    | 0.3 kg (2.3%)  | 65.2 % | 69  |
| Sugar | Brown Sugar, Dark              | 0.4 kg (3%)    | 100 %  | 99  |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Warrior | 60 g   | 60 min | 15.5 %     |

## Yeasts

| Name                 | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale  | Dry  | 7 g    | ---        |

## Extras

| Type  | Name            | Amount | Use for   | Time |
|-------|-----------------|--------|-----------|------|
| Spice | vanilla         | 5 g    | Secondary | ---  |
| Spice | coconut shrimps | 1000 g | Secondary | ---  |
| Spice | cocoa beans     | 100 g  | Secondary | ---  |