

# Pastry Stout #1

- Gravity **42 BLG**
- ABV ---
- IBU **32**
- SRM **68.8**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **15 %**
- Size with trub loss **23 liter(s)**
- Boil time **180 min**
- Evaporation rate **10 %/h**
- Boil size **32.5 liter(s)**

## Mash information

- Mash efficiency **66 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **47.8 liter(s)**
- Total mash volume **65.5 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **47.8 liter(s)** of strike water to **76.9C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **2.4 liter(s)** of **76C** water or to achieve **32.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	10.49 kg (50.3%)	80 %	5
Grain	Monachijski	1.69 kg (8.1%)	80 %	16
Grain	Oats, Flaked	1.69 kg (8.1%)	80 %	2
Grain	Fawcett - Pale Chocolate	2 kg (9.6%)	71 %	600
Grain	Jęczmień palony	0.27 kg (1.3%)	55 %	985
Grain	Weyermann - Chocolate Rye	0.4 kg (1.9%)	20 %	493
Grain	Caraaroma	0.67 kg (3.2%)	78 %	400
Grain	Słód Caramunich Typ II Weyermann	0.49 kg (2.3%)	73 %	120
Liquid Extract	Liquid Extract (LME) - Pale	1.69 kg (8.1%)	78 %	16
Sugar	Milk Sugar (Lactose)	1.47 kg (7%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	100 g	60 min	10.9 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Wyeast - London Ale III	Ale	Liquid	3000 ml	Wyeast Labs