

# Pastry Stout

- Gravity **21.3 BLG**
- ABV **9.5 %**
- IBU **52**
- SRM **33.1**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **23.8 liter(s)**
- Total mash volume **29.1 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **23.8 liter(s)** of strike water to **73.3C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **15 min** at **78C**
- Sparge using **0.5 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	RED ACTIVE	5 kg (79.4%)	79 %	22
Grain	Jęczmień palony	0.3 kg (4.8%)	55 %	1300
Sugar	Milk Sugar (Lactose)	1 kg (15.9%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10.5 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Flavor	Zaprawka Irish Cream	250 g	Boil	5 min