

Pastry Stout

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **25**
- SRM **43.2**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **16.9 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

Steps

- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **15.8 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **15 min** at **72C**
- Sparge using **5.6 liter(s)** of **76C** water or to achieve **16.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Sugar	Milk Sugar (Lactose)	0.5 kg (10%)	76.1 %	0
Grain	Pilzneński	3 kg (60%)	81 %	4
Grain	Płatki owsiane	0.4 kg (8%)	85 %	3
Grain	weyermann pszeniczny czekoladowy	0.25 kg (5%)	72 %	1200
Grain	Carafa III	0.1 kg (2%)	70 %	1034
Grain	Biscuit Malt	0.5 kg (10%)	79 %	45
Grain	Strzegom pszenica prażona	0.25 kg (5%)	70 %	1000

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	15 g	60 min	13 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11 g	---

Extras

Type	Name	Amount	Use for	Time
Spice	tonka	10 g	Secondary	2 day(s)
Spice	ziarna kakaowca	250 g	Secondary	4 day(s)