

# PASTRY STOUT

---

- Gravity **23.3 BLG**
- ABV **10.7 %**
- IBU ---
- SRM **49.7**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **9.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **11.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.5 liter(s)**
- Total mash volume **15.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilznieński	2 kg (46%)	80 %	4
Grain	Płatki owsiane	0.65 kg (14.9%)	60 %	3
Grain	Żytni	0.25 kg (5.7%)	85 %	8
Grain	Weyermann - Carapils	0.25 kg (5.7%)	78 %	4
Grain	Special B Malt	0.25 kg (5.7%)	65.2 %	315
Grain	Fawcett - Pszeniczny Czekoladowy	0.3 kg (6.9%)	73 %	1001
Grain	Jęczmień palony	0.15 kg (3.4%)	55 %	985
Sugar	Milk Sugar (Lactose)	0.25 kg (5.7%)	76.1 %	0
Sugar	Maltodekstryna	0.25 kg (5.7%)	76.1 %	0