

#20 Pastry Stout z solonym karmelem i wanilią

- Gravity **24.4 BLG**
- ABV **11.3 %**
- IBU **48**
- SRM **53.2**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **7.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **7.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **10.3 liter(s)**

Mash information

- Mash efficiency **92 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 1.8 kg (48.6%) | 80 % | 5 |
| Grain | Cookie | 0.3 kg (8.1%) | 72 % | 40 |
| Grain | Jęczmień palony | 0.27 kg (7.3%) | 55 % | 985 |
| Grain | Carafa II | 0.18 kg (4.9%) | 70 % | 812 |
| Grain | Special W | 0.15 kg (4.1%) | 73 % | 300 |
| Grain | Płatki jęczmienne | 0.3 kg (8.1%) | 60 % | 3 |
| Sugar | Laktoza | 0.5 kg (13.5%) | 1 % | 0 |
| Sugar | Krówki | 0.2 kg (5.4%) | 100 % | 100 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Mandarina Bavaria | 30 g | 60 min | 8.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|------|--------|------------|
| Mangrove Jack's M09 Mead | Ale | Dry | 10 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|---------|--------|-----------|-----------|
| Water Agent | Sól | 3 g | Mash | 60 min |
| Spice | Sól | 5 g | Boil | 60 min |
| Flavor | Wanilia | 2.5 g | Secondary | 10 day(s) |