

# pastry

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- Gravity **27.9 BLG**
- ABV **13.4 %**
- IBU **57**
- SRM **55.5**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **10 %**
- Size with trub loss **14.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **17.1 liter(s)**

## Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **29.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	4.3 kg (55.1%)	79 %	10
Liquid Extract	Liquid Extract (LME) - Pilsner	0.7 kg (9%)	78 %	8
Grain	Płatki owsiane	0.8 kg (10.3%)	85 %	3
Grain	Caramel/Crystal Malt - 120L	0.25 kg (3.2%)	72 %	150
Grain	Abbey Castle	0.25 kg (3.2%)	80 %	45
Grain	Fawcett - Pale Chocolate	0.5 kg (6.4%)	71 %	600
Grain	Carafa III	0.5 kg (6.4%)	70 %	1034
Sugar	Milk Sugar (Lactose)	0.5 kg (6.4%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	65 g	50 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis