

# PASTRY IMPERIAL STOUT

- Gravity **30 BLG**
- ABV **14.8 %**
- IBU **51**
- SRM **50.6**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **35.4 liter(s)**
- Total mash volume **47.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7 kg (52.8%)	80 %	5
Grain	Rye Malt	2 kg (15.1%)	63 %	10
Grain	Brown Malt (British Chocolate)	1 kg (7.5%)	70 %	128
Grain	Weyermann - Chocolate Rye	1 kg (7.5%)	20 %	493
Grain	Caraaroma	0.5 kg (3.8%)	78 %	400
Grain	Black Barley (Roast Barley)	0.3 kg (2.3%)	55 %	985
Sugar	Milk Sugar (Lactose)	0.75 kg (5.7%)	76.1 %	0
Sugar	Maple Syrup	0.3 kg (2.3%)	65.2 %	69
Sugar	Brown Sugar, Dark	0.4 kg (3%)	100 %	99

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	60 g	60 min	15.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	7 g	---

## Extras

Type	Name	Amount	Use for	Time
Spice	vanilla	5 g	Secondary	---
Spice	coconut shrimps	1000 g	Secondary	---
Spice	cocoa beans	100 g	Secondary	---