

# Pastry Stout

---

- Gravity **21.3 BLG**
- ABV **9.5 %**
- IBU **52**
- SRM **33.1**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **23.8 liter(s)**
- Total mash volume **29.1 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **23.8 liter(s)** of strike water to **73.3C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **15 min** at **78C**
- Sparge using **0.5 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount        | Yield  | EBC  |
|-------|----------------------|---------------|--------|------|
| Grain | RED ACTIVE           | 5 kg (79.4%)  | 79 %   | 22   |
| Grain | Jęczmień palony      | 0.3 kg (4.8%) | 55 %   | 1300 |
| Sugar | Milk Sugar (Lactose) | 1 kg (15.9%)  | 76.1 % | 0    |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 50 g   | 60 min | 10 %       |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 10.5 g | Safale     |

## Extras

| Type   | Name                 | Amount | Use for | Time  |
|--------|----------------------|--------|---------|-------|
| Flavor | Zaprawka Irish Cream | 250 g  | Boil    | 5 min |