

Pastry Stout JO #2

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **37**
- SRM **55.7**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.3 liter(s)**

Steps

- Temp **64 C**, Time **25 min**
- Temp **68 C**, Time **25 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **10.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **25 min** at **64C**
- Keep mash **25 min** at **68C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **5.5 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 0.5 kg (13.9%) | 80 % | 5 |
| Grain | Simpsons - Maris Otter | 1 kg (27.9%) | 81 % | 6 |
| Grain | CaraBody | 0.4 kg (11.2%) | 78 % | 400 |
| Grain | Caraaroma | 0.11 kg (3.1%) | 78 % | 400 |
| Grain | Weyermann - Carafa III | 0.1 kg (2.8%) | 70 % | 1024 |
| Grain | Płatki owsiane | 0.6 kg (16.7%) | 85 % | 3 |
| Grain | płatki jęczmienne | 0.5 kg (13.9%) | 80 % | 3 |
| Grain | Strzegom Czekoladowy ciemny | 0.19 kg (5.3%) | 1 % | 1200 |
| Grain | Jęczmień palony | 0.035 kg (1%) | 55 % | 985 |
| Grain | Weyermann - Carafa I | 0.15 kg (4.2%) | 70 % | 900 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------|--------|------|------------|
|---------|------|--------|------|------------|

| | | | | |
|-----------|---------|------|--------|--------|
| Boil | Magnum | 13 g | 60 min | 11.5 % |
| Whirlpool | pilgrim | 25 g | 10 min | 10.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us 04 | Ale | Dry | 6 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|--------------------|--------|-----------|-----------|
| Other | laktoza | 250 g | Boil | 15 min |
| Water Agent | chlorek wapnia 33% | 4.5 g | Mash | 90 min |
| Flavor | płatki koniac | 15 g | Secondary | 10 day(s) |
| Flavor | płatki high mocca | 11 g | Secondary | 10 day(s) |
| Flavor | tonka | 8 g | Secondary | 5 day(s) |
| Flavor | aromat waniliowy | 2 g | Secondary | 1 day(s) |
| Water Agent | soda oczyszczona | 2 g | Mash | 90 min |

Notes

- chlorek w ml
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