

#XX Pastry Peanutbutter RIS

- Gravity **25.5 BLG**
- ABV **12 %**
- IBU ---
- SRM **57.1**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|--------|------|
| Grain | Pale Ale | 3.6 kg (65.5%) | 80 % | 7 |
| Grain | Baked Oats, Flaked | 0.55 kg (10%) | 80 % | 2 |
| Grain | Biscuit Malt | 0.45 kg (8.2%) | 79 % | 45 |
| Grain | Caramel/Crystal Malt - 120L | 0.45 kg (8.2%) | 72 % | 236 |
| Grain | Wheat, Roasted | 0.45 kg (8.2%) | 54.3 % | 1300 |