

# Pastry Stout

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **17**
- SRM **27.2**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	1.5 kg (46.9%)	85 %	4
Grain	Viking Pale Ale malt	0.7 kg (21.9%)	80 %	5
Grain	Strzegom Czekoladowy jasny	0.5 kg (15.6%)	68 %	400
Grain	Strzegom Karmel 300	0.3 kg (9.4%)	70 %	299
Grain	Płatki owsiane	0.2 kg (6.3%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	4 g	60 min	13.5 %
Boil	Nelson Sauvin	5 g	30 min	11 %