

## #29 Sweet Chocolate Stout

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **79**
- SRM **36.3**
- Style **Sweet Stout**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **24 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **16.4 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

### Mash step by step

- Heat up **12.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **0 min** at **78C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **24 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (48.8%)	80 %	5
Grain	Pilzneński	0.5 kg (12.2%)	81 %	4
Grain	Strzegom Czekoladowy jasny	0.5 kg (12.2%)	68 %	400
Grain	Strzegom Czekoladowy jasny	0.3 kg (7.3%)	68 %	400
Grain	Carafa	0.1 kg (2.4%)	70 %	664
Grain	Jęczmień palony	0.3 kg (7.3%)	55 %	985
Grain	Płatki owsiane	0.4 kg (9.8%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	10 %
Boil	Marynka	20 g	30 min	10 %
Boil	Marynka	30 g	10 min	10 %
Boil	lunga	10 g	30 min	11 %
Boil	lunga	40 g	10 min	11 %

### Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale S-04	Ale	Dry	11 g	Safale

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Flavor	laktoza	250 g	Boil	10 min
Flavor	musli owocowe	250 g	Boil	10 min