

Chocolate Chili Stout

- Gravity **15.4 BLG**
- ABV ---
- IBU **41**
- SRM **33.7**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **24 %/h**
- Boil size **34.9 liter(s)**

Mash information

- Mash efficiency **74 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **26.9 liter(s)**
- Total mash volume **34.6 liter(s)**

Steps

- Temp **67 C**, Time **75 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **26.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **75 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **34.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 4.5 kg (58.4%) | 79 % | 6 |
| Grain | Płatki owsiane | 1 kg (13%) | 85 % | 3 |
| Grain | Strzegom Karmel 300 | 0.5 kg (6.5%) | 70 % | 300 |
| Grain | Strzegom Karmel 150 | 0.6 kg (7.8%) | 75 % | 150 |
| Grain | Pszeniczny | 0.5 kg (6.5%) | 85 % | 4 |
| Grain | Słód Carafa® Special typ I | 0.6 kg (7.8%) | 65 % | 900 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Cascade | 45 g | 60 min | 7.7 % |
| Boil | Cascade | 20 g | 30 min | 7.7 % |
| Boil | Cascade | 10 g | 10 min | 7.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 23 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------------|--------|---------|--------|
| Fining | Mech irlandzki | 5 g | Boil | 15 min |
| Flavor | Papryka Cayenne | 6 g | Boil | 7 min |