

# Chocolate Mint Stout

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **35**
- SRM **31.1**
- Style **Foreign Extra 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 **13.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.24 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.1 liter(s)**

## Steps

- Temp **66.5 C**, Time **70 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **10.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **66.5C**
- Keep mash **1 min** at **78C**
- Sparge using **6.4 liter(s)** of **76C** water or to achieve **13.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2.48 kg (74.4%)	85 %	7
Grain	Biscuit Malt	0.568 kg (17%)	79 %	45
Grain	Carafa III	0.143 kg (4.3%)	70 %	1034
Grain	Jęczmień palony	0.143 kg (4.3%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	4 g	60 min	13 %
Boil	Lublin (Lubelski)	24 g	30 min	3.5 %
Boil	Citra	6 g	60 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Herb	Świeża mięta	13 g	Boil	0 min

Herb	Suszona mięta pieprzowa	3 g	Boil	0 min
Fining	Mech irlandzki	2 g	Boil	15 min