

# chocolate stout

- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **32**
- SRM **36.6**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **18.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (55.6%)	79 %	6
Grain	Fawcett - Pale Chocolate	0.75 kg (10.4%)	71 %	500
Grain	Płatki owsiane	0.7 kg (9.7%)	85 %	3
Grain	Weyermann - Chocolate Rye	0.75 kg (10.4%)	70 %	493
Sugar	mleko w proszku	1 kg (13.9%)	51 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	35 g	50 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	ziarna kakowca	250 g	Secondary	8 day(s)
Spice	wanilia	5 g	Secondary	8 day(s)

## Notes

- 5 litrów z aromatem chocolate milk - 5 ml  
7 litrów z kawą Salvador - 36 gram  
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