

Chocolate Stout

- Gravity **23.1 BLG**
- ABV **10.5 %**
- IBU **28**
- SRM **70.6**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **19.3 liter(s)**

Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **19.4 liter(s)**

Steps

- Temp **72 C**, Time **60 min**

Mash step by step

- Heat up **12.9 liter(s)** of strike water to **85C**
- Add grains
- Keep mash **60 min** at **72C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **19.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|-----------------|--------|------|
| Grain | Viking Pale Ale malt | 3 kg (41.2%) | 80 % | 5 |
| Grain | Biscuit Malt | 1 kg (13.7%) | 79 % | 45 |
| Grain | Carafa III | 1 kg (13.7%) | 70 % | 1034 |
| Grain | Oats, Flaked | 1 kg (13.7%) | 80 % | 2 |
| Sugar | Milk Sugar (Lactose) | 0.84 kg (11.5%) | 76.1 % | 0 |
| Grain | Weyermann - Chocolate Rye | 0.25 kg (3.4%) | 20 % | 493 |
| Grain | Jęczmień palony | 0.2 kg (2.7%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 20 g | 60 min | 13.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------|------|------|--------|------------|
| voss kveik | Ale | Dry | 23 g | Fermentis |