

Chocolate Stout

- Gravity **14.7 BLG**
- ABV ---
- IBU **27**
- SRM **44.4**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.1 liter(s)**
- Total mash volume **24.2 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **18.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Strzegom Pilzneński | 4 kg (66.1%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ I | 1 kg (16.5%) | 79 % | 16 |
| Grain | Strzegom Pszeniczny | 0.5 kg (8.3%) | 81 % | 6 |
| Grain | Strzegom Czekoladowy ciemny | 0.3 kg (5%) | 68 % | 1200 |
| Grain | Jęczmień palony | 0.25 kg (4.1%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Marynka | 25 g | 60 min | 10 % |
| Aroma (end of boil) | Lublin (Lubelski) | 30 g | 3 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 10 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------|--------|---------|--------|
| Flavor | Kakao | 150 g | Boil | 10 min |

Notes

- Kakao przed dodaniem rozcieńczyć w wodzie.
<http://www.piwo.org/topic/935-browar-kopyra/>
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