

Czekoladowa Krowa

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **33**
- SRM **32.7**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **29.4 liter(s)**

Steps

- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **22.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **40 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (40.8%)	79 %	6
Grain	Strzegom Pilzneński	2 kg (27.2%)	80 %	4
Grain	Strzegom Monachijski typ II	1 kg (13.6%)	79 %	22
Grain	Płatki owsiane	0.5 kg (6.8%)	85 %	3
Grain	Strzegom Czekoladowy ciemny	0.4 kg (5.4%)	68 %	1200
Grain	Strzegom Karmel 600	0.4 kg (5.4%)	68 %	600
Grain	Jęczmień palony	0.05 kg (0.7%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	8.8 %
Boil	Fuggles	25 g	20 min	6.8 %
Boil	Fuggles	15 g	10 min	6.8 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Flavor	Laktoza	600 g	Boil	10 min
Spice	Prażone ziarna kakaowca	100 g	Boil	10 min
Fining	Whirlfloc	1 g	Boil	10 min