

# Czekoladowy Dry Stout

- Gravity **13.1 BLG**
- ABV ---
- IBU **50**
- SRM **47.9**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **22.1 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **17.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **10 min** at **72C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC  |
|-------|-----------------------------|----------------|-------|------|
| Grain | Strzegom Pale Ale           | 3.5 kg (71.4%) | 79 %  | 6    |
| Grain | Strzegom Monachijski typ I  | 0.6 kg (12.2%) | 79 %  | 16   |
| Grain | Strzegom Czekoladowy jasny  | 0.2 kg (4.1%)  | 68 %  | 400  |
| Grain | Strzegom Czekoladowy ciemny | 0.2 kg (4.1%)  | 68 %  | 1200 |
| Grain | Carafa                      | 0.2 kg (4.1%)  | 70 %  | 664  |
| Grain | Pszeniczny Czekoladowy      | 0.2 kg (4.1%)  | 73 %  | 1001 |

## Hops

| Use for             | Name              | Amount | Time   | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil                | Marynka           | 40 g   | 60 min | 10 %       |
| Aroma (end of boil) | Lublin (Lubelski) | 30 g   | 10 min | 4 %        |

## Yeasts

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

## Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

| Type   | Name  | Amount | Use for | Time   |
|--------|-------|--------|---------|--------|
| Flavor | Kakao | 200 g  | Boil    | 10 min |