

# Fabian Chilli Chocolate Stout

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **27**
- SRM **41.2**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Pilzneński ekstrakt słodowy jasny	0.57 kg (23%)	82 %	26
Liquid Extract	WES ekstrakt słodowy bursztynowy	0.88 kg (35.5%)	80 %	300
Grain	Jęczmień palony	0.18 kg (7.3%)	55 %	985
Grain	Weyermann - Dehusked Carafa I	0.2 kg (8.1%)	75 %	690
Grain	płatki jęczmienne	0.15 kg (6%)	70 %	4
Grain	Viking Pale Ale malt	0.5 kg (20.2%)	83 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	18 g	60 min	8.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M15 Empire Ale	Ale	Dry	10 g	Mangrove Jack's

## Extras

Type	Name	Amount	Use for	Time
Flavor	Pieprz cayenne	2 g	Secondary	7 day(s)