

Imperial Sweet Stout Chocolate

- Gravity **20.2 BLG**
- ABV **8.9 %**
- IBU **36**
- SRM **52.6**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.8 liter(s)**
- Total mash volume **17.1 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|-----------------|-------|------|
| Grain | Mep©Ale | 3 kg (70.2%) | 79 % | 7 |
| Grain | Słód Żytni | 0.5 kg (11.7%) | 81 % | 9 |
| Grain | Słód Czekoladowy Jasny - 1kg - Viking Malt | 0.25 kg (5.8%) | 72 % | 400 |
| Grain | Słód Czekoladowy | 0.1 kg (2.3%) | 68 % | 1200 |
| Grain | Słód Karmelowy 600 - 1kg - Viking Malt | 0.2 kg (4.7%) | 70 % | 600 |
| Grain | Słód Carafa® Special typ III | 0.125 kg (2.9%) | 65 % | 1400 |
| Grain | Palone ziarno jęczmienia | 0.1 kg (2.3%) | 65 % | 1150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 25 g | 60 min | 8.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|-------|--------|------------|
| fermentis US-05 | Ale | Slant | 110 ml | fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------------------------------|--------|-----------|-----------|
| Flavor | Ziarno Kakaowca Prażenie + Jim Beam | 200 g | Secondary | 14 day(s) |