

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 **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.6 liter(s)**
- Total mash volume **34.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Mep©Ale	6 kg (70.2%)	79 %	7
Grain	Słód Żytni	1 kg (11.7%)	81 %	9
Grain	Słód Czekoladowy Jasny - 1kg - Viking Malt	0.5 kg (5.8%)	72 %	400
Grain	Słód Czekoladowy	0.2 kg (2.3%)	68 %	1200
Grain	Słód Karmelowy 600 - 1kg - Viking Malt	0.4 kg (4.7%)	70 %	600
Grain	Słód Carafa® Special typ III	0.25 kg (2.9%)	65 %	1400
Grain	Palone ziarno jęczmienia	0.2 kg (2.3%)	65 %	1150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	8.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
fermentis US-05	Ale	Slant	220 ml	fermentis