

Mighty Chocolate

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **28**
- SRM **22.7**
- Style **Brown Porter**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|-----------------|-------|------|
| Grain | Simpsons - Maris Otter | 2.1 kg (70.2%) | 81 % | 6 |
| Grain | Brown Malt (British Chocolate) | 0.275 kg (9.2%) | 70 % | 187 |
| Grain | Fawcett - Dark Crystal | 0.212 kg (7.1%) | 71 % | 300 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.075 kg (2.5%) | 73 % | 1001 |
| Grain | Strzegom Monachijski typ II | 0.33 kg (11%) | 79 % | 22 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Fuggles | 25 g | 60 min | 4.5 % |
| Aroma (end of boil) | Fuggles | 15 g | 15 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|--------|--------|------------------|
| FM13 Irlandzkie Ciemności | Ale | Liquid | 500 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------------|--------|-----------|----------|
| Flavor | Łuska kakaowa | 100 g | Secondary | 7 day(s) |