

Mint Chocolate Stout PK

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **43**
- SRM **40.5**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **18.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **21.4 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **16.6 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **6.4 liter(s)** of **76C** water or to achieve **18.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Malt	2.8 kg (53.3%)	80 %	7
Grain	Pilsner Malz Best	0.2 kg (3.8%)	81 %	3
Grain	Carafa II	0.3 kg (5.7%)	70 %	1100
Grain	Carafa III	0.1 kg (1.9%)	70 %	1300
Grain	Pale Chocolate	0.1 kg (1.9%)	71 %	500
Grain	Black Barley (Roast Barley)	0.1 kg (1.9%)	55 %	985
Grain	Weyermann - Carawheat	0.45 kg (8.6%)	77 %	97
Grain	Cara-Pils/Dextrine	0.2 kg (3.8%)	72 %	4
Grain	płatki jęczmienne	0.5 kg (9.5%)	85 %	3
Sugar	Milk Sugar (Lactose)	0.3 kg (5.7%)	76.1 %	0
Sugar	Muscovado	0.2 kg (3.8%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	45 min	16.5 %
Boil	Marynka	20 g	45 min	9.5 %

Boil	Fuggles	15 g	5 min	5.9 %
Boil	East Kent Goldings	15 g	5 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
us 05	Ale	Slant	100 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Herb	Mięta pieprzowa	30 g	Boil	1 min
Na flameout				
Herb	Mięta pieprzowa	10 g	Secondary	3 day(s)