

# Chocolate Stout

- Gravity **11 BLG**
- ABV **---**
- IBU **45**
- SRM **37.1**
- 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 **69 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.3 liter(s)**

## Steps

- Temp **62 C**, Time **25 min**
- Temp **72 C**, Time **40 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **25 min** at **62C**
- Keep mash **40 min** at **72C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                    | Amount         | Yield | EBC  |
|-------|-------------------------|----------------|-------|------|
| Grain | Pilzneński Viking       | 3.5 kg (81.4%) | 82 %  | 4    |
| Grain | Chocolate - Bestmalz    | 0.4 kg (9.3%)  | 75 %  | 1000 |
| Grain | Caramel Munich Bestmalz | 0.4 kg (9.3%)  | 80 %  | 85   |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 35 g   | 60 min | 10 %       |

## Yeasts

| Name        | Type | Form  | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale  | Slant | 200 ml | ---        |

## Extras

| Type   | Name    | Amount | Use for | Time   |
|--------|---------|--------|---------|--------|
| Flavor | Kakao   | 160 g  | Boil    | 15 min |
| Flavor | Laktoza | 400 g  | Boil    | 15 min |

## Notes

- Palone na 15 minut przed końcem zacierania.

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Kakao rozpuszczone w ciepłej wodzie.  
*Jan 16, 2017, 7:59 PM*