ChocShock

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **37**
- SRM **32.9**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **0 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **26.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg *(71.4%)*	80 %	5
Grain	Fawcett - Pale Chocolate	0.5 kg *(7.1%)*	71 %	600
Grain	Weyermann - Chocolate Wheat	0.5 kg *(7.1%)*	74 %	788
Sugar	Milk Sugar (Lactose)	1 kg *(14.3%)*	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Simcoe	30 g	60 min	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	1000 ml	Fermentum Mobile