Mint Chocolate Stout

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **20**
- SRM **33.1**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **30.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **20.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **30.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	4.5 kg *(65.2%)*	80 %	8
Grain	Strzegom Monachijski typ I	0.5 kg *(7.2%)*	79 %	16
Grain	Biscuit Malt	0.6 kg *(8.7%)*	79 %	45
Grain	płatki jęczmienne	0.5 kg *(7.2%)*	85 %	3
Grain	Weyermann - Carafa III	0.2 kg *(2.9%)*	70 %	900
5 min przed końcem				
Grain	Chocolate Malt (UK)	0.4 kg *(5.8%)*	73 %	900
5 min przed końcem				
Grain	Żytni prażony	0.2 kg *(2.9%)*	70 %	1100

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	30 g	60 min	5.6 %
Boil	Fuggles	20 g	10 min	5.6 %
Boil	Citra	10 g	5 min	12 %

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

Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	100 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Flavor	laktoza	250 g	Boil	50 min
Herb	Mięta pieprzowa	25 g	Boil	60 min
Na flameout				