Chocolate Stout

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **28**
- SRM **54.3**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **11 liter(s)**
- Total mash volume **15.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	2 kg *(45.5%)*	80 %	7
Grain	Monachijski	1 kg *(22.7%)*	80 %	16
Grain	Czekoladowy	0.5 kg *(11.4%)*	60 %	1200
Grain	Brown Malt (British Chocolate)	0.2 kg *(4.5%)*	70 %	128
Grain	Briess - Chocolate Malt	0.7 kg *(15.9%)*	60 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Slant	150 ml	Danstar