

# kakaowy Stout

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **29**
- SRM **28.8**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **22.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.1 kg (63.8%)	81 %	4
Grain	Strzegom Karmel 30	0.25 kg (3.9%)	75 %	50
Grain	Weyermann Caramunich 3	0.25 kg (3.9%)	76 %	150
Grain	special x	0.3 kg (4.7%)	75 %	350
Grain	Strzegom Czekoladowy ciemny	0.2 kg (3.1%)	68 %	1200
Grain	Jęczmień palony	0.13 kg (2%)	55 %	985
Sugar	Milk Sugar (Lactose)	0.7 kg (10.9%)	76.1 %	0
Grain	Płatki pszeniczne	0.5 kg (7.8%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %

## Extras

Type	Name	Amount	Use for	Time
Spice	Łuska kakaowa	150 g	Mash	60 min
Other	wanilia laska	2 g	Secondary	5 day(s)

## Notes

- Wanilia 2 laski  
*Mar 15, 2021, 6:13 PM*