# WaChocolate

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **23**
- SRM **35.8**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **24.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **11.9 liter(s)**
- Total mash volume **16.6 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **11.9 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **76C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **24.8 liter(s)** of wort

## Fermentables

| Type | Name | Amount | Yield | EBC |
|---|---|---|---|---|
| Grain | Viking Pale Ale malt | 3.5 kg *(73.7%)* | 80 % | 5 |
| Grain | Fawcett - Dark Crystal | 0.55 kg *(11.6%)* | 71 % | 300 |
| Grain | Fawcett - Pale Chocolate | 0.45 kg *(9.5%)* | 71 % | 600 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.25 kg *(5.3%)* | 73 % | 1001 |

## Hops

| Use for | Name | Amount | Time | Alpha acid |
|---|---|---|---|---|
| Boil | Fuggles | 40 g | 60 min | 4.5 % |
| Boil | East Kent Goldings | 10 g | 15 min | 4.5 % |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|---|---|---|---|---|
| WLP013 - London Ale Yeast | Ale | Liquid | 120 ml | White Labs |

## Extras

| Type | Name | Amount | Use for | Time |
|---|---|---|---|---|

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

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|---|---|---|---|---|
| Other | Mech irlandzki | 5 g | Boil | 15 min |
| Flavor | Ekstrakt czekoladowy | 15 g | Secondary | 7 day(s) |
| Flavor | Laktoza | 500 g | Boil | 15 min |