WaChocolate

- 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.

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