Chocolate Chili Stout

- Gravity **15.4 BLG**
- ABV **---**
- IBU **41**
- SRM **33.7**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **24 %/h**
- Boil size **34.9 liter(s)**

Mash information

- Mash efficiency **74 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **26.9 liter(s)**
- Total mash volume **34.6 liter(s)**

Steps

- Temp **67 C**, Time **75 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **26.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **75 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **34.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.5 kg *(58.4%)*	79 %	6
Grain	Płatki owsiane	1 kg *(13%)*	85 %	3
Grain	Strzegom Karmel 300	0.5 kg *(6.5%)*	70 %	300
Grain	Strzegom Karmel 150	0.6 kg *(7.8%)*	75 %	150
Grain	Pszeniczny	0.5 kg *(6.5%)*	85 %	4
Grain	Słód Carafa® Special typ I	0.6 kg *(7.8%)*	65 %	900

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	45 g	60 min	7.7 %
Boil	Cascade	20 g	30 min	7.7 %
Boil	Cascade	10 g	10 min	7.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis

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

Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	15 min
Flavor	Papryka Cayenne	6 g	Boil	7 min