

## 6# Chocolate Stout

- Gravity **16.7 BLG**
- ABV ---
- IBU **32**
- SRM **40**
- Style **Foreign Extra Stout**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **80 min**
- Evaporation rate **15 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.5 liter(s)**
- Total mash volume **24.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.4 kg (38.4%)	80 %	4
Grain	Strzegom Monachijski typ II	2 kg (32%)	79 %	22
Grain	Strzegom Czekoladowy 1200	0.25 kg (4%)	68 %	1202
Grain	Caraaroma	0.25 kg (4%)	78 %	400
Grain	Strzegom Karmel pszeniczny 150	1 kg (16%)	75 %	150
Adjunct	Jęczmień palony	0.1 kg (1.6%)	55 %	985
Grain	Strzegom Karmel 600	0.25 kg (4%)	68 %	601

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pacific Gem	15 g	65 min	14.9 %
Boil	Motueka	14 g	15 min	7.2 %
Boil	Pacific Gem	5 g	25 min	14.9 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	100 ml	Safale

### Extras

Type	Name	Amount	Use for	Time
Spice	Laska wanilii x 2	10 g	Boil	15 min
Other	Płatki dębowe średnio opiekane	25 g	Secondary	14 day(s)
Spice	Kakao odtłuszczone	400 g	Boil	5 min

## Notes

- Pilzneński,  
monachijski II,  
caraaroma,  
karmel pszeniczny 150  
- 60 min 67'

Jęczmień,  
czekoladowy,  
karmel 600  
- 10 min 72'  
*Feb 24, 2016, 5:52 PM*