

# Chocolate Cappucino Stout

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **22**
- SRM **39.4**

## 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 **14.9 liter(s)**
- Total mash volume **19.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Viking/Strzegom (5,5 - 7,5 EBC)	4 kg (76.2%)	--- %	6.5
Grain	CaraAroma 300-400 EBC Weyermann	0.3 kg (5.7%)	--- %	350
Grain	Jęczmień prażony (pow. 1000 EBC) Viking/Strzegom	0.25 kg (4.8%)	--- %	1000
Grain	Czekoladowy ciemny (1100-1300 EBC) Viking/Strzegom	0.4 kg (7.6%)	--- %	1200
Adjunct	Płatki owsiane	0.3 kg (5.7%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	8.4 %
Boil	Marynka	10 g	20 min	8.4 %
Boil	Challenger	5 g	40 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-04 z gęstwą po IPA	Ale	Slant	300 ml	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	Kawa 100% arabica	100 g	Secondary	3 day(s)
Flavor	Laktoza	200 g	Boil	1 min
Flavor	Płatki dębowe średnio opalane	20 g	Secondary	7 day(s)