

# Chocolate Dry Stout

- Gravity **11.8 BLG**
- ABV ---
- IBU **39**
- SRM **40**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **30.8 liter(s)**
- Total mash volume **39.6 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **30.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **10 min** at **72C**
- Sparge using **28.6 liter(s)** of **76C** water or to achieve **50.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	7 kg (79.5%)	79 %	6
Grain	Strzegom Czekoladowy ciemny	0.4 kg (4.5%)	68 %	1200
Grain	Pszeniczny Czekoladowy	0.4 kg (4.5%)	73 %	1001
Grain	Strzegom Monachijski typ I	0.6 kg (6.8%)	79 %	16
Grain	Strzegom Czekoladowy jasny	0.4 kg (4.5%)	68 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	60 g	60 min	9.5 %
Aroma (end of boil)	Lublin (Lubelski)	50 g	10 min	3.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	23 g	Safale