

Chocolate Stout

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **28**
- SRM **54.3**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **11 liter(s)**
- Total mash volume **15.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|----------------|-------|------|
| Grain | Briess - Pale Ale Malt | 2 kg (45.5%) | 80 % | 7 |
| Grain | Monachijski | 1 kg (22.7%) | 80 % | 16 |
| Grain | Czekoladowy | 0.5 kg (11.4%) | 60 % | 1200 |
| Grain | Brown Malt (British Chocolate) | 0.2 kg (4.5%) | 70 % | 128 |
| Grain | Briess - Chocolate Malt | 0.7 kg (15.9%) | 60 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 20 g | 60 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|--------|------------|
| Danstar - Nottingham | Ale | Slant | 150 ml | Danstar |