

Chocolate Stout

- Gravity **11 BLG**
- ABV ---
- IBU **45**
- SRM **37.1**
- Style **Sweet Stout**

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 **69 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.3 liter(s)**

Steps

- Temp **62 C**, Time **25 min**
- Temp **72 C**, Time **40 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **25 min** at **62C**
- Keep mash **40 min** at **72C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------|----------------|-------|------|
| Grain | Pilzneński Viking | 3.5 kg (81.4%) | 82 % | 4 |
| Grain | Chocolate - Bestmalz | 0.4 kg (9.3%) | 75 % | 1000 |
| Grain | Caramel Munich Bestmalz | 0.4 kg (9.3%) | 80 % | 85 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 35 g | 60 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale | Slant | 200 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------|--------|---------|--------|
| Flavor | Kakao | 160 g | Boil | 15 min |
| Flavor | Laktoza | 400 g | Boil | 15 min |

Notes

- Palone na 15 minut przed końcem zacierania.

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

Kakao rozpuszczone w ciepłej wodzie.
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