

Chocolate Stout

- Gravity **15 BLG**
- ABV ---
- IBU **23**
- SRM **28.7**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

Mash information

- Mash efficiency **84 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3.5 kg (53.8%)	85 %	4
Grain	Viking Munich Malt	1 kg (15.4%)	85 %	18
Grain	Viking Wheat Malt	0.4 kg (6.2%)	85 %	5
Grain	Strzegom Karmel 150	0.2 kg (3.1%)	75 %	150
Grain	Strzegom Karmel 300	0.2 kg (3.1%)	70 %	300
Grain	Strzegom Czekoladowy jasny	0.5 kg (7.7%)	68 %	400
Grain	Strzegom Barwiący	0.15 kg (2.3%)	68 %	1300
Grain	Jęczmień palony	0.15 kg (2.3%)	55 %	985
Grain	Płatki owsiane	0.4 kg (6.2%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10 %
Boil	Lublin (Lubelski)	25 g	10 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	---

Extras

Type	Name	Amount	Use for	Time
Flavor	Laski Wanilii	4 g	Secondary	14 day(s)
Flavor	Wiórki Czekoladowe	200 g	Secondary	14 day(s)

Notes

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

- 2 laski wanilii i wiórki czekoladowe macerowane w 300 ml wódeczki, dodane na cichą do połowy warki.
Druga połowa zostawiona bez.
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