

# Cinammon Chocolate Stout

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **28**
- SRM **65.2**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal	1.7 kg (44.7%)	81 %	26
Liquid Extract	ekstrakt słodowy ciemny Bruntal	1.7 kg (44.7%)	90 %	621
Grain	Jęczmień palony	0.2 kg (5.3%)	55 %	985
Grain	Strzegom Czekoladowy ciemny	0.2 kg (5.3%)	68 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Boil	Marynka	5 g	30 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	---

## Extras

Type	Name	Amount	Use for	Time
Spice	Cynamon	5 g	Boil	5 min