

# 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 |