

Cocoa Stout

- Gravity **19.1 BLG**
- ABV ---
- IBU **47**
- SRM **36.4**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **28 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **22.3 liter(s)**
- Total mash volume **31.3 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **74 C**, Time **1 min**

Mash step by step

- Heat up **22.3 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **74C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **28 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------|-----------------|-------|------|
| Grain | Castle Pale Ale | 3.11 kg (34.8%) | 80 % | 8 |
| Grain | Pilzneński | 3.11 kg (34.8%) | 81 % | 4 |
| Grain | Carafa III | 0.2 kg (2.2%) | 70 % | 1034 |
| Grain | Czekoladowy | 0.19 kg (2.1%) | 60 % | 788 |
| Grain | Jęczmień palony | 0.2 kg (2.2%) | 55 % | 985 |
| Grain | Carafa II | 0.34 kg (3.8%) | 70 % | 812 |
| Grain | Pszeniczny | 1.78 kg (19.9%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|-------------------|--------|--------|------------|
| Boil | Marynka | 58 g | 40 min | 10 % |
| First Wort | Lublin (Lubelski) | 30 g | 60 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|-----------|------------|
| Safale S-04 | Ale | Slant | 133.33 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|-------------------------------|---------|-----------|----------|
| Flavor | Kakaowiec | 75 g | Boil | 15 min |
| Flavor | Kakaowiec - moczony w alko | 66.67 g | Secondary | 7 day(s) |

Notes

- Przepis na podstawie:
<http://www.piwo.org/topic/6887-browar-undeath-czyli-warzone-na-uboczu-w-bytomiu-odrza%C5%84skim/page-77>
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