

# Cocoa Wheat Stout

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **27**
- SRM **34.8**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.8 liter(s)**
- Total mash volume **15.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.3 kg (32.9%)	80 %	4
Grain	Pszeniczny	1.5 kg (38%)	85 %	4
Grain	Strzegom Monachijski typ I	0.3 kg (7.6%)	79 %	16
Grain	Płatki owsiane	0.3 kg (7.6%)	85 %	3
Grain	Caraaroma	0.05 kg (1.3%)	78 %	400
Grain	Strzegom pszenica prażona	0.2 kg (5.1%)	70 %	1000
Grain	Carafa	0.2 kg (5.1%)	70 %	664
Grain	Weyermann Caramunich 3	0.05 kg (1.3%)	76 %	150
Grain	Carafa III	0.05 kg (1.3%)	70 %	1034

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	8 g	60 min	13.5 %
Boil	Warrior	4 g	60 min	15.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	ziarno kakaowca	70 g	Secondary	7 day(s)