

# Czekoczeko

- Gravity **25.7 BLG**
- ABV **12.1 %**
- IBU **65**
- SRM **52.6**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **13.2 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**

## Mash step by step

- Heat up **17.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Sparge using **1.7 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield  | EBC  |
|-------|-----------------------------|----------------|--------|------|
| Grain | Viking Pale Ale malt        | 2 kg (33.1%)   | 80 %   | 5    |
| Grain | Maris Otter Crisp           | 0.25 kg (4.1%) | 83 %   | 6    |
| Grain | Żytni                       | 1 kg (16.5%)   | 85 %   | 8    |
| Grain | Strzegom Karmel 30          | 0.25 kg (4.1%) | 75 %   | 30   |
| Grain | Strzegom Karmel 300         | 0.25 kg (4.1%) | 70 %   | 299  |
| Grain | Strzegom Czekoladowy ciemny | 0.25 kg (4.1%) | 68 %   | 1200 |
| Grain | Jęczmień palony             | 0.1 kg (1.7%)  | 55 %   | 985  |
| Grain | Strzegom pszenica prażona   | 0.15 kg (2.5%) | 70 %   | 1000 |
| Grain | Oats, Flaked                | 1.5 kg (24.8%) | 80 %   | 2    |
| Sugar | Milk Sugar (Lactose)        | 0.3 kg (5%)    | 76.1 % | 0    |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 50 g   | 60 min | 10 %       |

## Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 300 ml | ---        |