

czekolada

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **35**
- SRM **26.5**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **45 min**
- Evaporation rate **10 %/h**
- Boil size **19.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **13.4 liter(s)**
- Total mash volume **18.7 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	4 kg (74.8%)	79 %	10
Grain	Viking Pale Ale malt	0.6 kg (11.2%)	80 %	5
Grain	Strzegom Karmel 600	0.4 kg (7.5%)	68 %	601
Grain	Strzegom Czekoladowy jasny	0.2 kg (3.7%)	68 %	400
Grain	Weyermann - Melanoiden Malt	0.15 kg (2.8%)	81 %	70

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sorachi Ace	30 g	60 min	10 %
Aroma (end of boil)	Sorachi Ace	20 g	0 min	10 %

Extras

Type	Name	Amount	Use for	Time
Flavor	ziarno kakaowca	200 g	Secondary	5 day(s)
Flavor	skórka z pomarańczy	2 g	Secondary	1 day(s)