

# Czekoladowy American Stout v.1

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **46**
- SRM **32.3**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **22.3 liter(s)**
- Total mash volume **29.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (28.7%)	80 %	5
Grain	BESTMALZ - Best Pilsen	2 kg (28.7%)	80.5 %	4
Grain	Strzegom Monachijski typ II	1 kg (14.4%)	79 %	22
Grain	Strzegom Pszeniczny	0.3 kg (4.3%)	81 %	6
Grain	Strzegom Karmel 600	0.13 kg (1.9%)	68 %	601
Grain	Fawcett - Pale Chocolate	0.4 kg (5.7%)	71 %	600
Grain	Strzegom Czekoladowy jasny	0.53 kg (7.6%)	68 %	400
Grain	Płatki owsiane	0.5 kg (7.2%)	85 %	3
Grain	Jęczmień palony	0.1 kg (1.4%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	65 g	60 min	7.1 %
Boil	Amarillo	30 g	5 min	7.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Flavor	Ziarno kakaowca	125 g	Secondary	7 day(s)
Flavor	Płatki dębowe macerowane whisky	25 g	Secondary	7 day(s)