

# Kakao

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **23**
- SRM **34.3**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3.5 kg (61.4%)	80 %	7
Grain	Płatki owsiane	0.4 kg (7%)	60 %	3
Grain	Strzegom Karmel 150	0.3 kg (5.3%)	75 %	150
Grain	Czekoladowy	0.2 kg (3.5%)	60 %	900
Grain	Barwiący	0.2 kg (3.5%)	55 %	1000
Sugar	Milk Sugar (Lactose)	0.5 kg (8.8%)	76.1 %	0
Grain	Brown Malt (British Chocolate)	0.6 kg (10.5%)	70 %	128

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	22 g	60 min	7 %
Boil	Sybilla	28 g	5 min	7 %

## Extras

Type	Name	Amount	Use for	Time
Spice	łuska kakaowca	1000 g	Boil	10 min