

Mint Chocolate Stout PK

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **43**
- SRM **40.5**
- Style **Foreign Extra 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 **5 %/h**
- Boil size **18.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **21.4 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **16.6 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **6.4 liter(s)** of **76C** water or to achieve **18.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|--------|------|
| Grain | Pale Ale Malt | 2.8 kg (53.3%) | 80 % | 7 |
| Grain | Pilsner Malz Best | 0.2 kg (3.8%) | 81 % | 3 |
| Grain | Carafa II | 0.3 kg (5.7%) | 70 % | 1100 |
| Grain | Carafa III | 0.1 kg (1.9%) | 70 % | 1300 |
| Grain | Pale Chocolate | 0.1 kg (1.9%) | 71 % | 500 |
| Grain | Black Barley (Roast Barley) | 0.1 kg (1.9%) | 55 % | 985 |
| Grain | Weyermann - Carawheat | 0.45 kg (8.6%) | 77 % | 97 |
| Grain | Cara-Pils/Dextrine | 0.2 kg (3.8%) | 72 % | 4 |
| Grain | płatki jęczmienne | 0.5 kg (9.5%) | 85 % | 3 |
| Sugar | Milk Sugar (Lactose) | 0.3 kg (5.7%) | 76.1 % | 0 |
| Sugar | Muscovado | 0.2 kg (3.8%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 10 g | 45 min | 16.5 % |
| Boil | Marynka | 20 g | 45 min | 9.5 % |

| | | | | |
|------|--------------------|------|-------|-------|
| Boil | Fuggles | 15 g | 5 min | 5.9 % |
| Boil | East Kent Goldings | 15 g | 5 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------------|
| us 05 | Ale | Slant | 100 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|--------|-----------|----------|
| Herb | Mięta pieprzowa | 30 g | Boil | 1 min |
| Na flameout | | | | |
| Herb | Mięta pieprzowa | 10 g | Secondary | 3 day(s) |