

Stout czekoladowy

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **27**
- SRM **45.4**
- Style **Dry 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **19.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (40.4%)	80 %	5
Grain	Strzegom Monachijski typ I	1 kg (20.2%)	79 %	16
Grain	Płatki owsiane	0.75 kg (15.2%)	60 %	3
Grain	Strzegom Czekoladowy ciemny	0.25 kg (5.1%)	68 %	1200
Grain	Strzegom Czekoladowy jasny	0.5 kg (10.1%)	68 %	400
Grain	Jęczmień palony	0.15 kg (3%)	55 %	985
Grain	Caraaroma	0.3 kg (6.1%)	78 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	40 g	60 min	5.1 %