

# American chocolate stout

- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **95**
- SRM **49.9**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	0.5 kg (11.9%)	80 %	8
Grain	Monachijski	2 kg (47.6%)	80 %	16
Grain	Strzegom Karmel 600	0.2 kg (4.8%)	68 %	601
Grain	Czekoladowy	0.4 kg (9.5%)	60 %	850
Grain	Jęczmień palony	0.1 kg (2.4%)	55 %	985
Grain	Strzegom Monachijski typ II	0.5 kg (11.9%)	79 %	22
Grain	Pszeniczny	0.5 kg (11.9%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Apollo	10 g	50 min	18.7 %
Boil	Columbus	10 g	50 min	12.6 %
Aroma (end of boil)	Apollo	40 g	5 min	18.7 %
Aroma (end of boil)	Columbus	40 g	5 min	12.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
LalBrew Nottingham	Ale	Dry	11 g	LalBrew