

# Chco-co-late Stout

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **31**
- SRM **29.2**
- Style **Oatmeal 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 **4 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **68.5 C**, Time **75 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **21.6 liter(s)** of strike water to **74.6C**
- Add grains
- Keep mash **75 min** at **68.5C**
- Keep mash **1 min** at **78C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.25 kg (60.2%)	80 %	5
Grain	Strzegom Monachijski typ I	1 kg (18.5%)	79 %	16
Grain	Fawcett - Pale Chocolate	0.5 kg (9.3%)	71 %	600
Grain	Jęczmień palony	0.25 kg (4.6%)	55 %	985
Grain	Oats, Flaked	0.4 kg (7.4%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	12 %
Boil	Magnum	10 g	15 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	120 ml	---

## Extras

Type	Name	Amount	Use for	Time
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Flavor	ziarno kakaowca	150 g	Secondary	10 day(s)
Flavor	Kokos wiorki	100 g	Secondary	10 day(s)