

Choco Loco - Luźna kopia The Waiter

- Gravity **10 BLG**
- ABV **4 %**
- IBU **34**
- SRM **20.9**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

Steps

- Temp **68 C**, Time **75 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **12.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **75 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **20.4 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 2.7 kg (62.8%) | 80 % | 5 |
| Grain | Strzegom Czekoladowy 400 | 0.25 kg (5.8%) | 68 % | 400 |
| Grain | Strzegom Monachijski typ II | 1 kg (23.3%) | 79 % | 22 |
| Grain | Fawcett - Pale Chocolate | 0.25 kg (5.8%) | 71 % | 600 |
| Grain | Carafa III | 0.1 kg (2.3%) | 70 % | 1034 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | Lunga | 25 g | 60 min | 10 % |
| Boil | Lunga | 10 g | 30 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|-------|-----------------|-------|-----------|-----------|
| Other | ziarna kakaowca | 100 g | Secondary | 14 day(s) |
|-------|-----------------|-------|-----------|-----------|