

# Choco Stout

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **34**
- SRM **38.2**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **17.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (69.6%)	80 %	5
Grain	Viking Wheat Malt	1 kg (17.4%)	83 %	5
Grain	Fawcett - Pszeniczny Czekoladowy	0.5 kg (8.7%)	73 %	1100
Grain	Jęczmień palony	0.25 kg (4.3%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Oktawia	30 g	60 min	9.2 %
Aroma (end of boil)	Oktawia	20 g	5 min	9.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	30 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Fining	wirflock	5 g	Boil	10 min