

# Chocolate Chili Stout

- Gravity **15.4 BLG**
- ABV ---
- IBU **41**
- SRM **33.7**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **24 %/h**
- Boil size **34.9 liter(s)**

## Mash information

- Mash efficiency **74 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **26.9 liter(s)**
- Total mash volume **34.6 liter(s)**

## Steps

- Temp **67 C**, Time **75 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **26.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **75 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **34.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.5 kg (58.4%)	79 %	6
Grain	Płatki owsiane	1 kg (13%)	85 %	3
Grain	Strzegom Karmel 300	0.5 kg (6.5%)	70 %	300
Grain	Strzegom Karmel 150	0.6 kg (7.8%)	75 %	150
Grain	Pszeniczny	0.5 kg (6.5%)	85 %	4
Grain	Słód Carafa® Special typ I	0.6 kg (7.8%)	65 %	900

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	45 g	60 min	7.7 %
Boil	Cascade	20 g	30 min	7.7 %
Boil	Cascade	10 g	10 min	7.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	15 min
Flavor	Papryka Cayenne	6 g	Boil	7 min