

# Chocolate Foreign Extra Stout

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **34**
- SRM **39.9**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **29.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **29.3 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **21.6 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **20 min** at **72C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **29.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (64.9%)	80 %	5
Grain	Monachijski	1 kg (13%)	80 %	14
Grain	Viking Czekoladowy jasny	0.5 kg (6.5%)	68 %	400
Grain	Viking Czekoladowy ciemny	0.5 kg (6.5%)	67 %	900
Grain	płatki jęczmienne	0.4 kg (5.2%)	60 %	4
Grain	Jęczmień palony	0.3 kg (3.9%)	55 %	1050

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	40 min	15.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis