

# Chocolate Shaving

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **24**
- SRM **33**
- Style **Brown IPA**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **13 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **9.8 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **7.5 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	3 kg (92.3%)	79 %	22
Grain	Strzegom Czekoladowy ciemny	0.25 kg (7.7%)	68 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Lublin (Lubelski)	50 g	60 min	4 %
Aroma (end of boil)	Citra	30 g	10 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa - Pure Ale Yeast 7	Ale	Dry	10 g	Gozdawa