

# Chocolate Stout

- Gravity **16.1 BLG**
- ABV ---
- IBU **12**
- SRM **48**
- 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 **4 liter(s) / kg**
- Mash size **23.6 liter(s)**
- Total mash volume **29.5 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **23.6 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **7.6 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (33.9%)	78 %	4
Grain	Strzegom Monachijski typ II	2 kg (33.9%)	77 %	22
Grain	Kawowy	0.2 kg (3.4%)	75 %	500
Grain	Strzegom Czekoladowy jasny	0.4 kg (6.8%)	68 %	400
Grain	Strzegom Karmel 150	1 kg (16.9%)	72 %	150
Grain	Strzegom Karmel 300	0.2 kg (3.4%)	70 %	300
Grain	Strzegom Barwiący	0.1 kg (1.7%)	68 %	1300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	12 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Other	Płatki Owsiane	500 g	Mash	60 min
Spice	Łuska kakaowa	500 g	Mash	60 min
Other	Cukier trzcinowy	200 g	Boil	10 min
Other	Laktoza	750 g	Boil	10 min
Spice	Wanilia	20 g	Secondary	9 day(s)
Spice	Stewia	40 g	Bottling	---

## Notes

- Burzliwa 19 oC, 14 dni  
Cicha 18 oC 9 dni  
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