

## Chocolate Stout #2

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- Gravity **21.3 BLG**
- ABV **9.5 %**
- IBU **38**
- SRM **32.4**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **20.8 liter(s)**
- Total mash volume **28.5 liter(s)**

### Steps

- Temp **69 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

### Mash step by step

- Heat up **20.8 liter(s)** of strike water to **78.1C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **15 min** at **72C**
- Sparge using **9.7 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (77.9%)	80 %	5
Grain	Strzegom Bursztynowy	1 kg (13%)	70 %	49
Grain	Carahell	0.2 kg (2.6%)	77 %	26
Grain	Jęczmień palony	0.5 kg (6.5%)	55 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	60 g	60 min	7.4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	400 ml	Safale