

# Chocolate Stout

- Gravity **13.3 BLG**
- ABV ---
- IBU **18**
- SRM **35.1**
- Style **Dry 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 **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (43.5%)	80 %	5
Grain	Carafa II	0.05 kg (1.1%)	70 %	812
Grain	Strzegom Czekoladowy ciemny	0.2 kg (4.3%)	68 %	1200
Grain	Strzegom pszenica prażona	0.05 kg (1.1%)	70 %	1000
Grain	Strzegom Monachijski typ II	1.5 kg (32.6%)	79 %	22
Grain	Płatki owsiane	0.5 kg (10.9%)	85 %	3
Grain	Karmelowy Pszeniczny Strzegom	0.3 kg (6.5%)	79 %	130

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	30 g	60 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	150 ml	Fermentum Mobile