

Chocolate Stout

- Gravity **16.2 BLG**
- ABV ---
- IBU **35**
- SRM **40**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.9 liter(s)**
- Total mash volume **33.2 liter(s)**

Steps

- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **24.9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (60.2%)	81 %	4
Grain	Brown Malt (British Chocolate)	0.8 kg (9.6%)	70 %	128
Grain	Fawcett - Pszeniczny Czekoladowy	0.5 kg (6%)	73 %	1001
Grain	Weyermann - Carafa I	0.3 kg (3.6%)	70 %	690
Grain	Monachijski	1 kg (12%)	80 %	16
Grain	Strzegom Karmel 150	0.5 kg (6%)	75 %	150
Grain	Jęczmień palony	0.2 kg (2.4%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	50 g	60 min	4.5 %
Boil	Simcoe	10 g	60 min	13 %
Boil	Simcoe	12 g	12 min	13 %
Aroma (end of boil)	Simcoe	15 g	5 min	13 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Spice	Kakao	160 g	Boil	15 min
Fining	Mech irlandzki	5 g	Boil	20 min