

chocolate

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU ---
- SRM **48.5**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.72 liter(s) / kg**
- Mash size **18.1 liter(s)**
- Total mash volume **24.7 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|----------------|--------|------|
| Grain | Strzegom Czekoladowy ciemny | 1 kg (15%) | 68 % | 1200 |
| Grain | Castle Cafe | 0.1 kg (1.5%) | 75.5 % | 480 |
| Grain | Strzegom Barwiący | 0.1 kg (1.5%) | 68 % | 1300 |
| Grain | golden ale | 2 kg (30.1%) | --- % | 14 |
| Grain | Weyermann - Carafa II | 0.05 kg (0.8%) | 70 % | 837 |
| Grain | Viking Pale Ale malt | 3 kg (45.1%) | 80 % | 5 |
| Grain | Płatki owsiane | 0.4 kg (6%) | 85 % | 3 |