

Cinammon Chocolate Stout

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **28**
- SRM **65.2**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|---------------------------------|----------------|-------|------|
| Liquid Extract | Bruntal | 1.7 kg (44.7%) | 81 % | 26 |
| Liquid Extract | ekstrakt słodowy ciemny Bruntal | 1.7 kg (44.7%) | 90 % | 621 |
| Grain | Jęczmień palony | 0.2 kg (5.3%) | 55 % | 985 |
| Grain | Strzegom Czekoladowy ciemny | 0.2 kg (5.3%) | 68 % | 1200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 20 g | 60 min | 10 % |
| Boil | Marynka | 5 g | 30 min | 10 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------|--------|---------|-------|
| Spice | Cynamon | 5 g | Boil | 5 min |