

Czekoczeko

- Gravity **25.7 BLG**
- ABV **12.1 %**
- IBU **65**
- SRM **52.6**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **13.2 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

Steps

- Temp **68 C**, Time **90 min**

Mash step by step

- Heat up **17.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Sparge using **1.7 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|--------|------|
| Grain | Viking Pale Ale malt | 2 kg (33.1%) | 80 % | 5 |
| Grain | Maris Otter Crisp | 0.25 kg (4.1%) | 83 % | 6 |
| Grain | Żytni | 1 kg (16.5%) | 85 % | 8 |
| Grain | Strzegom Karmel 30 | 0.25 kg (4.1%) | 75 % | 30 |
| Grain | Strzegom Karmel 300 | 0.25 kg (4.1%) | 70 % | 299 |
| Grain | Strzegom Czekoladowy ciemny | 0.25 kg (4.1%) | 68 % | 1200 |
| Grain | Jęczmień palony | 0.1 kg (1.7%) | 55 % | 985 |
| Grain | Strzegom pszenica prażona | 0.15 kg (2.5%) | 70 % | 1000 |
| Grain | Oats, Flaked | 1.5 kg (24.8%) | 80 % | 2 |
| Sugar | Milk Sugar (Lactose) | 0.3 kg (5%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 50 g | 60 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 300 ml | --- |