

# Czekolada B/L słodka

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **41**
- SRM **25.4**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **10.3 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **13.2 liter(s)**

## Mash information

- Mash efficiency **67.3 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **19.2 liter(s)**

## Steps

- Temp **66.7 C**, Time **75 min**
- Temp **75.6 C**, Time **10 min**

## Mash step by step

- Heat up **15.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **75 min** at **66.7C**
- Keep mash **10 min** at **75.6C**
- 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        | 2.7 kg (70.5%)  | 80 %  | 5    |
| Grain | Carafa III                  | 0.05 kg (1.3%)  | 70 %  | 1034 |
| Grain | Fawcett - Pale Chocolate    | 0.16 kg (4.2%)  | 71 %  | 600  |
| Grain | Strzegom Czekoladowy jasny  | 0.16 kg (4.2%)  | 68 %  | 400  |
| Grain | Płatki owsiane              | 0.22 kg (5.7%)  | 85 %  | 3    |
| Grain | Strzegom Monachijski typ II | 0.54 kg (14.1%) | 79 %  | 22   |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Magnum | 19 g   | 60 min | 12 %       |
| Boil    | Magnum | 10 g   | 0 min  | 12 %       |

## Yeasts

| Name                      | Type | Form   | Amount | Laboratory       |
|---------------------------|------|--------|--------|------------------|
| FM13 Irlandzkie Ciemności | Ale  | Liquid | 100 ml | Fermentum Mobile |