

czekoladowe

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **31**
- SRM **15.1**

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 **26.3 liter(s)**
- Total mash volume **35 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **26.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (57.1%)	80 %	5
Grain	Rahr - Red Wheat Malt	1.5 kg (17.1%)	85 %	89
Grain	Strzegom Czekoladowy jasny	0.25 kg (2.9%)	68 %	400
Grain	Strzegom Wiedeński	2 kg (22.9%)	79 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	6.8 %
Aroma (end of boil)	Marynka	50 g	20 min	6.8 %
Aroma (end of boil)	Marynka	30 g	15 min	6.8 %