

# Czekoladowy Dry Stout

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- Gravity **13.1 BLG**
- ABV ---
- IBU **50**
- SRM **47.9**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **22.1 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **17.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **10 min** at **72C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.5 kg (71.4%)	79 %	6
Grain	Strzegom Monachijski typ I	0.6 kg (12.2%)	79 %	16
Grain	Strzegom Czekoladowy jasny	0.2 kg (4.1%)	68 %	400
Grain	Strzegom Czekoladowy ciemny	0.2 kg (4.1%)	68 %	1200
Grain	Carafa	0.2 kg (4.1%)	70 %	664
Grain	Pszeniczny Czekoladowy	0.2 kg (4.1%)	73 %	1001

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	60 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	30 g	10 min	4 %

## Yeasts

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

## Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Flavor	Kakao	200 g	Boil	10 min