

# Double chocolate stout

- Gravity --- **BLG**
- ABV ---
- IBU **120**
- SRM **0**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **18.93 liter(s)**
- Trub loss **0 %**
- Size with trub loss **18.93 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **20.82 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size --- **liter(s)**
- Total mash volume --- **liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	2-Row (US)	3.18 kg	79.9 %	1
Grain	Chocolate (US)	0.45 kg	62.62 %	932
Grain	Caramel/Crystal 40L (US)	0.45 kg	73.42 %	105
Adjunct	Flaked Wheat	0.23 kg	73.42 %	4
Grain	Roasted Barley (US)	0.23 kg	71.26 %	799

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cluster (US)	28.35 g	60 min	7 %
Boil	East Kent Golding (UK)	28.35 g	15 min	5 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
	Lactose	1000 g	Boil	5 min
	Chocolate (Dark)	8000 g	Boil	15 min