

# Dunkelish Chocolate Stout

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **14**
- SRM **16.7**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **14.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.2 liter(s)**
- Total mash volume **8.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	1.005 kg (39.7%)	83 %	5
Grain	Viking Pilsner malt	0.8 kg (31.6%)	82 %	4
Grain	Oats, Flaked	0.15 kg (5.9%)	80 %	2
Sugar	Milk Sugar (Lactose)	0.45 kg (17.8%)	76.1 %	0
Grain	Fawcett - Pszeniczny Czekoladowy	0.125 kg (4.9%)	73 %	1001

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	17 g	70 min	4 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Spice	Cocoa Nibs	50 g	Boil	10 min