

# Festiwalowy Mole Stout Czekoladowy

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **18**
- SRM **38.1**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **25 liter(s)**
- Total mash volume **32.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5.5 kg (76.9%)	85 %	7
Grain	Fawcett - Crystal	1 kg (14%)	70 %	160
Grain	Fawcett - Pszeniczny Czekoladowy	0.5 kg (7%)	73 %	1001
Grain	Carafa III	0.15 kg (2.1%)	70 %	1034

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	30 min	11 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Spice	Papryczki Ancho/Pasilla	10 g	Secondary	3 day(s)
Spice	Cynamon	10 g	Boil	60 min
Spice	Anyż Gwiazdkowy	10 g	Boil	60 min
Flavor	Orzeszki Ziemne	500 g	Secondary	5 day(s)