

# Imperial Sweet Stout Chocolate

- Gravity **20.2 BLG**
- ABV **8.9 %**
- IBU **36**
- SRM **52.6**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.6 liter(s)**
- Total mash volume **34.2 liter(s)**

## Fermentables

| Type  | Name                                       | Amount         | Yield | EBC  |
|-------|--|----------------|-------|------|
| Grain | Mep©Ale                                    | 6 kg (70.2%)   | 79 %  | 7    |
| Grain | Słód Żytni                                 | 1 kg (11.7%)   | 81 %  | 9    |
| Grain | Słód Czekoladowy Jasny - 1kg - Viking Malt | 0.5 kg (5.8%)  | 72 %  | 400  |
| Grain | Słód Czekoladowy                           | 0.2 kg (2.3%)  | 68 %  | 1200 |
| Grain | Słód Karmelowy 600 - 1kg - Viking Malt     | 0.4 kg (4.7%)  | 70 %  | 600  |
| Grain | Słód Carafa® Special typ III               | 0.25 kg (2.9%) | 65 %  | 1400 |
| Grain | Palone ziarno jęczmienia                   | 0.2 kg (2.3%)  | 65 %  | 1150 |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 50 g   | 60 min | 8.8 %      |

## Yeasts

| Name            | Type | Form  | Amount | Laboratory |
|-----------------|------|-------|--------|------------|
| fermentis US-05 | Ale  | Slant | 220 ml | fermentis  |