

# Madziarska Czekolada

- Gravity **20 BLG**
- ABV **8.8 %**
- IBU **62**
- SRM **46.9**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **57.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **50 liter(s)**
- Total mash volume **70 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **50 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **27.8 liter(s)** of **76C** water or to achieve **57.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	13 kg (65%)	80 %	5
Grain	Biscuit Malt	4 kg (20%)	79 %	45
Grain	Strzegom Czekoladowy 1200	2 kg (10%)	68 %	1201
Grain	Barley, Torrefied	1 kg (5%)	79 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Saaz (Czech Republic)	50 g	15 min	4.5 %
Aroma (end of boil)	Jaryllo	50 g	5 min	15.7 %
Boil	Jaryllo	50 g	30 min	15.7 %
Boil	Marynka	100 g	60 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	20 g	---

## Extras

Type	Name	Amount	Use for	Time
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Flavor	Whisky z esencją papryki i śliwek suszonych	500 g	Secondary	30 day(s)
Flavor	napar z kakao	400 g	Secondary	30 day(s)
Flavor	dżem śliwkowy	600 g	Secondary	30 day(s)