

# Mighty Chocolate

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **28**
- SRM **22.7**
- Style **Brown Porter**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	2.1 kg (70.2%)	81 %	6
Grain	Brown Malt (British Chocolate)	0.275 kg (9.2%)	70 %	187
Grain	Fawcett - Dark Crystal	0.212 kg (7.1%)	71 %	300
Grain	Fawcett - Pszeniczny Czekoladowy	0.075 kg (2.5%)	73 %	1001
Grain	Strzegom Monachijski typ II	0.33 kg (11%)	79 %	22

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	25 g	60 min	4.5 %
Aroma (end of boil)	Fuggles	15 g	15 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	500 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Flavor	Łuska kakaowa	100 g	Secondary	7 day(s)