

# MOKO Sweet Chocolate Stout

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **38**
- SRM **39.7**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.7 liter(s)**
- Total mash volume **11.6 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **8.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **6.9 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC  |
|-------|-----------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt        | 2 kg (69%)     | 80 %  | 5    |
| Grain | Strzegom Monachijski typ I  | 0.4 kg (13.8%) | 79 %  | 16   |
| Grain | Strzegom Czekoladowy ciemny | 0.2 kg (6.9%)  | 68 %  | 1200 |
| Grain | Caraaroma                   | 0.2 kg (6.9%)  | 78 %  | 400  |
| Grain | Jęczmień palony             | 0.1 kg (3.4%)  | 55 %  | 985  |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | lunga   | 8 g    | 60 min | 11 %       |
| Boil    | Marynka | 5 g    | 30 min | 10 %       |
| Boil    | Marynka | 10 g   | 15 min | 10 %       |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale  | Dry  | 5 g    | Safale     |

## Extras

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Other  | laktoza        | 400 g  | Boil    | 15 min |
| Fining | Mech irlandzki | 5 g    | Boil    | 15 min |

### Notes

- 100g laktozy dodane do 20 litrów roztworu spowoduje zwiększenie gęstości o ok. 0,28°Blg.  
400g w 10l da 2.24blg  
*Nov 7, 2017, 11:56 AM*