

# OctoPi Codename 'Sacher'

- Gravity **15.7 BLG**
- ABV ---
- IBU **39**
- SRM **32.1**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **27 liter(s)**

## Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **26.2 liter(s)**

## Fermentables

| Type  | Name                 | Amount          | Yield  | EBC  |
|-------|----------------------|-----------------|--------|------|
| Grain | Maris Otter Crisp    | 5 kg (72.7%)    | 83 %   | 6    |
| Grain | Caraaroma            | 0.75 kg (10.9%) | 78 %   | 400  |
| Grain | Black (Patent) Malt  | 0.3 kg (4.4%)   | 55 %   | 1200 |
| Grain | Oats, Flaked         | 0.5 kg (7.3%)   | 80 %   | 2    |
| Sugar | Milk Sugar (Lactose) | 0.33 kg (4.8%)  | 76.1 % | 0    |

## Hops

| Use for   | Name                  | Amount | Time   | Alpha acid |
|-----------|-----------------------|--------|--------|------------|
| Boil      | Brewers Gold          | 50 g   | 60 min | 7.6 %      |
| Whirlpool | Centennial            | 25 g   | 10 min | 11 %       |
| Whirlpool | Saaz (Czech Republic) | 22 g   | 5 min  | 4.3 %      |

## Yeasts

| Name                    | Type | Form   | Amount  | Laboratory  |
|-------------------------|------|--------|---------|-------------|
| Wyeast - London Ale III | Ale  | Liquid | 1000 ml | Wyeast Labs |

## Extras

| Type  | Name             | Amount | Use for   | Time      |
|-------|------------------|--------|-----------|-----------|
| Spice | Marille          | 2000 g | Secondary | 14 day(s) |
| Spice | Chocolate Nibs   | 100 g  | Secondary | 7 day(s)  |
| Spice | Chocolate Powder | 100 g  | Boil      | 15 min    |