

# Salted Chocolate Stout

- Gravity **17.1 BLG**
- ABV ---
- IBU **39**
- SRM **43.1**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.6 liter(s)**
- Total mash volume **32.8 liter(s)**

## Steps

- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **24.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (57.5%)	81 %	4
Grain	Brown Malt (British Chocolate)	0.8 kg (9.2%)	70 %	128
Grain	Strzegom Czekoladowy jasny	0.5 kg (5.7%)	68 %	400
Grain	Weyermann - Carafa I	0.3 kg (3.4%)	70 %	690
Grain	Monachijski	1 kg (11.5%)	80 %	16
Grain	Carabelge	0.4 kg (4.6%)	80 %	30
Grain	Jęczmień palony	0.2 kg (2.3%)	55 %	985
Sugar	Milk Sugar (Lactose)	0.5 kg (5.7%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Willamette	50 g	60 min	4.5 %
Boil	Simcoe	15 g	40 min	13.2 %
Boil	Simcoe	15 g	12 min	13.2 %
Aroma (end of boil)	Simcoe	15 g	5 min	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	350 ml	Safale

## Extras

Type	Name	Amount	Use for	Time
Spice	Kakao	140 g	Boil	15 min
Spice	Sól himalajka, biała	30 g	Boil	10 min