

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 |