

# Sweet chocolate stout owoce

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **23**
- SRM **40.1**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.1 kg (65.1%)	80 %	4
Grain	Weyermann - Carapils	0.5 kg (7.9%)	78 %	4
Grain	Fawcett - Pale Chocolate	0.5 kg (7.9%)	71 %	600
Grain	Fawcett - Pale Chocolate	0.2 kg (3.2%)	71 %	1200
Grain	Fawcett - Pszeniczny Czekoladowy	0.5 kg (7.9%)	73 %	1001
Grain	Płatki owsiane	0.5 kg (7.9%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	10 g	60 min	13.2 %
Boil	Magnat	10 g	45 min	13.2 %

## Extras

Type	Name	Amount	Use for	Time
Flavor	wiśnie	1000 g	Secondary	7 day(s)
Flavor	Maliny	1000 g	Secondary	7 day(s)

## Notes

- Ciemne czekoladowe na mash out

Warke podzielic na 2 i potem dodac maliny i wiśnie mrożone  
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