

# Chocolate Stout

- Gravity **15 BLG**
- ABV ---
- IBU **23**
- SRM **28.7**
- Style **Oatmeal 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 **84 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC  |
|-------|----------------------------|----------------|-------|------|
| Grain | Viking Pilsner malt        | 3.5 kg (53.8%) | 85 %  | 4    |
| Grain | Viking Munich Malt         | 1 kg (15.4%)   | 85 %  | 18   |
| Grain | Viking Wheat Malt          | 0.4 kg (6.2%)  | 85 %  | 5    |
| Grain | Strzegom Karmel 150        | 0.2 kg (3.1%)  | 75 %  | 150  |
| Grain | Strzegom Karmel 300        | 0.2 kg (3.1%)  | 70 %  | 300  |
| Grain | Strzegom Czekoladowy jasny | 0.5 kg (7.7%)  | 68 %  | 400  |
| Grain | Strzegom Barwiący          | 0.15 kg (2.3%) | 68 %  | 1300 |
| Grain | Jęczmień palony            | 0.15 kg (2.3%) | 55 %  | 985  |
| Grain | Płatki owsiane             | 0.4 kg (6.2%)  | 85 %  | 3    |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Marynka           | 25 g   | 60 min | 10 %       |
| Boil    | Lublin (Lubelski) | 25 g   | 10 min | 4 %        |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 23 g   | ---        |

## Extras

| Type   | Name               | Amount | Use for   | Time      |
|--------|--------------------|--------|-----------|-----------|
| Flavor | Laski Wanilii      | 4 g    | Secondary | 14 day(s) |
| Flavor | Wiórki Czekoladowe | 200 g  | Secondary | 14 day(s) |

## Notes

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

- 2 laski wanilii i wiórki czekoladowe macerowane w 300 ml wódeczki, dodane na cichą do połowy warki.  
Druga połowa zostawiona bez.  
*Feb 22, 2017, 9:16 PM*