

6# Chocolate Stout

- Gravity **16.7 BLG**
- ABV ---
- IBU **32**
- SRM **40**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **80 min**
- Evaporation rate **15 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.5 liter(s)**
- Total mash volume **24.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|--------------------------------|----------------|-------|------|
| Grain | Strzegom Pilzneński | 2.4 kg (38.4%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ II | 2 kg (32%) | 79 % | 22 |
| Grain | Strzegom Czekoladowy 1200 | 0.25 kg (4%) | 68 % | 1202 |
| Grain | Caraaroma | 0.25 kg (4%) | 78 % | 400 |
| Grain | Strzegom Karmel pszeniczny 150 | 1 kg (16%) | 75 % | 150 |
| Adjunct | Jęczmień palony | 0.1 kg (1.6%) | 55 % | 985 |
| Grain | Strzegom Karmel 600 | 0.25 kg (4%) | 68 % | 601 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------|--------|--------|------------|
| Boil | Pacific Gem | 15 g | 65 min | 14.9 % |
| Boil | Motueka | 14 g | 15 min | 7.2 % |
| Boil | Pacific Gem | 5 g | 25 min | 14.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale | Slant | 100 ml | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|-------|--------------------------------|--------|-----------|-----------|
| Spice | Laska wanilii x 2 | 10 g | Boil | 15 min |
| Other | Płatki dębowe średnio opiekane | 25 g | Secondary | 14 day(s) |
| Spice | Kakao odtłuszczone | 400 g | Boil | 5 min |