

# Chocolate Old Ale

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **21**
- SRM **14.7**
- Style **Old Ale**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **8 %**
- Size with trub loss **24.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **30.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

## Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **21.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **25 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **30.7 liter(s)** of wort

## Fermentables

| Type  | Name                                     | Amount        | Yield | EBC |
|-------|--|---------------|-------|-----|
| Grain | Colorado Pale Base Malt - Viking Malt    | 3 kg (41.7%)  | 80 %  | 12  |
| Grain | Colorado Honing Malt - Viking Malt       | 2 kg (27.8%)  | 80 %  | 12  |
| Grain | Colorado Crystal 10°L Malt - Viking Malt | 1 kg (13.9%)  | 77 %  | 20  |
| Grain | Cookie (bursztyn) - Viking Malt          | 1 kg (13.9%)  | 80 %  | 45  |
| Grain | Weyermann - Chocolate Rye                | 0.2 kg (2.8%) | 20 %  | 550 |

## Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Chinook               | 15 g   | 30 min | 13 %       |
| Boil    | Glacier               | 15 g   | 15 min | 5.5 %      |
| Boil    | Saaz (Czech Republic) | 15 g   | 15 min | 3.5 %      |
| Boil    | Glacier               | 15 g   | 5 min  | 5.5 %      |

|                     |                       |      |       |       |
|---------------------|-----------------------|------|-------|-------|
| Aroma (end of boil) | Saaz (Czech Republic) | 15 g | 0 min | 3.5 % |
|---------------------|-----------------------|------|-------|-------|

### Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11.5 g | Safale     |

### Extras

| Type   | Name                 | Amount | Use for | Time   |
|--------|----------------------|--------|---------|--------|
| Fining | Whirlfloc T tabletka | 1.25 g | Boil    | 15 min |
| Spice  | Owoce jałowca        | 75 g   | Boil    | 40 min |

### Notes

- Whirlfloc T tabletka 2.5 g 1 szt - środek do klarowania gorącej brzezki (pół tabletki na 20 litrów brzezki)
- Fermentacja burzliwa 7 dni
- Fermentacja cicha 10 dni
- Stopień CO2 - 2.0 (95g cukru białego rozpuszczona w 500 ml na 21l piwa)
- Sep 17, 2017, 1:54 PM