

# Chocolate Stout

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **28**
- SRM **54.3**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **11 liter(s)**
- Total mash volume **15.4 liter(s)**

## Fermentables

| Type  | Name                           | Amount         | Yield | EBC  |
|-------|--------------------------------|----------------|-------|------|
| Grain | Briess - Pale Ale Malt         | 2 kg (45.5%)   | 80 %  | 7    |
| Grain | Monachijski                    | 1 kg (22.7%)   | 80 %  | 16   |
| Grain | Czekoladowy                    | 0.5 kg (11.4%) | 60 %  | 1200 |
| Grain | Brown Malt (British Chocolate) | 0.2 kg (4.5%)  | 70 %  | 128  |
| Grain | Briess - Chocolate Malt        | 0.7 kg (15.9%) | 60 %  | 400  |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 20 g   | 60 min | 10 %       |

## Yeasts

| Name                 | Type | Form  | Amount | Laboratory |
|----------------------|------|-------|--------|------------|
| Danstar - Nottingham | Ale  | Slant | 150 ml | Danstar    |