

Chocolate Stout #41

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **30**
- SRM **38.6**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **10 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 2 kg (32.3%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ I | 1 kg (16.1%) | 79 % | 16 |
| Grain | Strzegom Pszeniczny | 0.5 kg (8.1%) | 81 % | 6 |
| Grain | Żytni | 0.8 kg (12.9%) | 85 % | 8 |
| Grain | Fawcett - Brown | 0.6 kg (9.7%) | 72 % | 200 |
| Grain | Fawcett - Pale Chocolate | 0.6 kg (9.7%) | 71 % | 600 |
| Grain | Chocolate Malt (UK) | 0.3 kg (4.8%) | 73 % | 887 |
| Grain | Płatki owsiane | 0.4 kg (6.5%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Nugget | 10 g | 60 min | 15 % |
| Boil | Triskel | 16 g | 60 min | 9 % |