

# Czarna Czekoladka

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **31**
- SRM **27.3**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **24.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.4 liter(s)**
- Total mash volume **17.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.8 kg (76.8%)	81 %	4
Grain	Caraaroma	0.25 kg (5.1%)	78 %	400
Grain	Czekoladowy	0.4 kg (8.1%)	60 %	960
Sugar	Milk Sugar (Lactose)	0.5 kg (10.1%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	40 g	60 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale