

# Dobre Piwo Piecze Podwójnie (Chocolate Chili Stout)

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **34**
- SRM **33.1**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **24 %/h**
- Boil size **31.4 liter(s)**

## Mash information

- Mash efficiency **74 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **28.9 liter(s)**

## Steps

- Temp **67 C**, Time **75 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **22.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **75 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **31.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.81 kg (59.3%)	79 %	6
Grain	Płatki owsiane	0.85 kg (13.2%)	85 %	3
Grain	Strzegom Karmel 300	0.42 kg (6.5%)	70 %	300
Grain	Strzegom Karmel 150	0.51 kg (7.9%)	75 %	150
Grain	Pszeniczny	0.42 kg (6.5%)	85 %	4
Grain	Strzegom Czekoladowy ciemny	0.42 kg (6.5%)	68 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	15 g	15 min	7.7 %
Boil	Cascade	15 g	5 min	7.7 %
Boil	Marynka	30 g	45 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	30 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	15 min
Flavor	Papryka Cayenne	5 g	Boil	7 min
Water Agent	Gips	5 g	Boil	5 min