

# kakaowy Stout

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **29**
- SRM **28.8**
- 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 **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **22.9 liter(s)**

## Fermentables

| Type  | Name                        | Amount         | Yield  | EBC  |
|-------|-----------------------------|----------------|--------|------|
| Grain | Pilzneński                  | 4.1 kg (63.8%) | 81 %   | 4    |
| Grain | Strzegom Karmel 30          | 0.25 kg (3.9%) | 75 %   | 50   |
| Grain | Weyermann Caramunich 3      | 0.25 kg (3.9%) | 76 %   | 150  |
| Grain | special x                   | 0.3 kg (4.7%)  | 75 %   | 350  |
| Grain | Strzegom Czekoladowy ciemny | 0.2 kg (3.1%)  | 68 %   | 1200 |
| Grain | Jęczmień palony             | 0.13 kg (2%)   | 55 %   | 985  |
| Sugar | Milk Sugar (Lactose)        | 0.7 kg (10.9%) | 76.1 % | 0    |
| Grain | Płatki pszeniczne           | 0.5 kg (7.8%)  | 60 %   | 3    |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 30 g   | 60 min | 10 %       |

## Extras

| Type  | Name          | Amount | Use for   | Time     |
|-------|---------------|--------|-----------|----------|
| Spice | Łuska kakaowa | 150 g  | Mash      | 60 min   |
| Other | wanilia laska | 2 g    | Secondary | 5 day(s) |

## Notes

- Wanilia 2 laski  
*Mar 15, 2021, 6:13 PM*