

Mint Chocolate Stout

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **20**
- SRM **33.1**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **30.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **20.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **30.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|--------------------|----------------------------|----------------|-------|------|
| Grain | Castle Pale Ale | 4.5 kg (65.2%) | 80 % | 8 |
| Grain | Strzegom Monachijski typ I | 0.5 kg (7.2%) | 79 % | 16 |
| Grain | Biscuit Malt | 0.6 kg (8.7%) | 79 % | 45 |
| Grain | płatki jęczmienne | 0.5 kg (7.2%) | 85 % | 3 |
| Grain | Weyermann - Carafa III | 0.2 kg (2.9%) | 70 % | 900 |
| 5 min przed końcem | | | | |
| Grain | Chocolate Malt (UK) | 0.4 kg (5.8%) | 73 % | 900 |
| 5 min przed końcem | | | | |
| Grain | Żytni prażony | 0.2 kg (2.9%) | 70 % | 1100 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Fuggles | 30 g | 60 min | 5.6 % |
| Boil | Fuggles | 20 g | 10 min | 5.6 % |
| Boil | Citra | 10 g | 5 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|--------|--------|------------------|
| FM13 Irlandzkie Ciemności | Ale | Liquid | 100 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|--------|---------|--------|
| Flavor | laktoza | 250 g | Boil | 50 min |
| Herb | Mięta pieprzowa | 25 g | Boil | 60 min |
| Na flameout | | | | |