

# Sjokolade porter

- Gravity **22 BLG**
- ABV **9.9 %**
- IBU **45**
- SRM **35**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **20.6 liter(s)**
- Total mash volume **30.9 liter(s)**

## Steps

- Temp **62 C**, Time **40 min**
- Temp **78 C**, Time **20 min**

## Mash step by step

- Heat up **20.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **78C**
- Sparge using **22.7 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	7 kg (64.2%)	80 %	7
Grain	Barley, Flaked	0.6 kg (5.5%)	70 %	4
Grain	Munich Malt	1.2 kg (11%)	80 %	18
Grain	Aromatic Malt	0.3 kg (2.8%)	78 %	51
Grain	Special B Malt	0.4 kg (3.7%)	65.2 %	315
Grain	Weyermann - Chocolate Wheat	0.4 kg (3.7%)	74 %	788
Grain	Weyermann - Dehusked Carafa III	0.4 kg (3.7%)	70 %	1024
Sugar	sukker	0.6 kg (5.5%)	100 %	1

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	60 g	60 min	11 %
Boil	Tradition	60 g	10 min	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Oslo Kveik	Ale	Slant	1000 ml	Bootleg

US05	Ale	Dry	22 g	White Labs
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