

# Stout Czekoladowy

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **25**
- SRM **34.1**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.2 kg (68.9%)	80 %	4
Grain	Monachijski	0.5 kg (8.2%)	80 %	16
Grain	Pszeniczny	0.2 kg (3.3%)	85 %	4
Grain	Słód Wędzony Steinbach	0.2 kg (3.3%)	80 %	5
Grain	Weyermann - Carapils	0.2 kg (3.3%)	78 %	4
Grain	Słód Caramunich Typ II Weyermann	0.1 kg (1.6%)	73 %	120
Grain	Karmelowy ciemny - strzegom	0.1 kg (1.6%)	68 %	600
Grain	Jęczmień palony	0.35 kg (5.7%)	55 %	985
Grain	Fawcett - Pszeniczny Czekoladowy	0.25 kg (4.1%)	73 %	1001

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	10 min	6.8 %
Boil	Lublin (Lubelski)	40 g	70 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	200 ml	Safale

## Notes

- Płatki dębowe - 50g  
Laska Wanilii - 1  
Dodać na cichą  
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