

# Stout czekoladowy

- Gravity **11.7 BLG**
- ABV ---
- IBU **42**
- SRM **54.6**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **10.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **9.6 liter(s)** of strike water to **67.3C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **6.1 liter(s)** of **76C** water or to achieve **13.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1 kg (41.7%)	--- %	4
Grain	Strzegom Monachijski typ I	0.3 kg (12.5%)	--- %	16
Grain	Strzegom Czekoladowy 1200	0.25 kg (10.4%)	--- %	1202
Grain	Jęczmień palony	0.1 kg (4.2%)	--- %	985
Grain	Oats, Flaked	0.1 kg (4.2%)	--- %	2
Grain	Barley, Flaked	0.1 kg (4.2%)	--- %	4
Grain	Wheat, Flaked	0.35 kg (14.6%)	--- %	4
Grain	Strzegom Wiedeński	0.2 kg (8.3%)	--- %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	8 g	60 min	13.5 %
Boil	Challenger	10 g	60 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale S-04	Ale	Slant	500 ml	---
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### Extras

Type	Name	Amount	Use for	Time
Spice	cacao	20 g	Boil	30 min