

Sweet chocolate stout

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **23**
- SRM **33**
- Style **Sweet 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 **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (47.6%)	80 %	5
Grain	Strzegom Pilzneński	2 kg (31.7%)	80 %	4
Grain	Weyermann - Carapils	0.5 kg (7.9%)	78 %	4
Grain	Fawcett - Pale Chocolate	0.2 kg (3.2%)	71 %	600
Grain	Fawcett - Pale Chocolate	0.25 kg (4%)	71 %	1200
Grain	Carafa II	0.35 kg (5.6%)	70 %	1100

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	15 g	45 min	15.5 %
Boil	Monroe	20 g	20 min	4.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	Safale

Extras

Type	Name	Amount	Use for	Time
Flavor	laktoza/erytrol	750 g	Boil	0 min

Notes

- Podgrzewam do 68 i wsypuję słody jasne + pale chocolate, zacieranie 60 min

Podgrzew do 72, wsypuję słody ciemne, zacieranie 10 min

Podgrzew do 78 i filtracja
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