

# Whisky Chocolate

- Gravity **18.8 BLG**
- ABV ---
- IBU **77**
- SRM **40**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **45 min**
- Evaporation rate **15 %/h**
- Boil size **12.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **5.1 liter(s)**
- Total mash volume **6.8 liter(s)**

## Steps

- Temp **70 C**, Time **60 min**

## Mash step by step

- Heat up **5.1 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **12.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Coopers LME - Dark	1.7 kg (47.2%)	78 %	1500
Grain	Briess - Dark Chocolate Malt	0.2 kg (5.6%)	60 %	1100
Grain	Casle Malting Whisky Nature	0.5 kg (13.9%)	85 %	4
Grain	Strzegom Monachijski typ I	0.5 kg (13.9%)	79 %	16
Grain	Weyermann - Carafa II	0.5 kg (13.9%)	70 %	837
Sugar	Maple Syrup	0.2 kg (5.6%)	65.2 %	69

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	45 min	15.5 %
Dry Hop	Columbus/Tomahawk/Zeus	20 g	14 day(s)	15.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Other	espresso	200 g	Secondary	14 day(s)
Other	płatki dębowe	50 g	Secondary	14 day(s)