

Young's Double Chocolate Stout Clone

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **25**
- SRM **15.3**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **33 liter(s)**
- Trub loss **5 %**
- Size with trub loss **34.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **46.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **25.7 liter(s)**
- Total mash volume **32.1 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **25.7 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **27.2 liter(s)** of **76C** water or to achieve **46.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5.26 kg (69.5%)	81 %	4
Grain	Strzegom Karmel 150	0.53 kg (7%)	75 %	150
Grain	Strzegom Czekoladowy jasny	0.63 kg (8.3%)	68 %	400
Sugar	Milk Sugar (Lactose)	0.58 kg (7.6%)	76.1 %	0
Sugar	Corn Sugar (Dextrose)	0.4 kg (5.2%)	100 %	0
Sugar	Dememera Sugar	0.18 kg (2.4%)	100 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nugget	23.5 g	60 min	15 %
Boil	East Kent Goldings	12.5 g	15 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	1.65 g	Safale

Extras

Type	Name	Amount	Use for	Time
Flavor	Kakałko	266 g	Boil	15 min
Flavor	Ekstrakt czekoladowy	14.7 g	Secondary	7 day(s)
Fining	Irish Moss	5 g	Boil	15 min
Water Agent	Gips piwowarski	1 g	Mash	0 min