

#29 Sweet Chocolate Stout

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **79**
- SRM **36.3**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **24 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **16.4 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **12.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **0 min** at **78C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **24 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (48.8%)	80 %	5
Grain	Pilzneński	0.5 kg (12.2%)	81 %	4
Grain	Strzegom Czekoladowy jasny	0.5 kg (12.2%)	68 %	400
Grain	Strzegom Czekoladowy jasny	0.3 kg (7.3%)	68 %	400
Grain	Carafa	0.1 kg (2.4%)	70 %	664
Grain	Jęczmień palony	0.3 kg (7.3%)	55 %	985
Grain	Płatki owsiane	0.4 kg (9.8%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	10 %
Boil	Marynka	20 g	30 min	10 %
Boil	Marynka	30 g	10 min	10 %
Boil	lunga	10 g	30 min	11 %
Boil	lunga	40 g	10 min	11 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Flavor	laktoza	250 g	Boil	10 min
Flavor	musli owocowe	250 g	Boil	10 min