

BROK Chocolate Stout

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **34**
- SRM **25.9**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

Steps

- Temp **68 C**, Time **75 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **7.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **75 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|-----------------|--------|------|
| Grain | Viking Pale Ale malt | 1.65 kg (58.9%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ II | 0.5 kg (17.9%) | 79 % | 22 |
| Grain | Czekoladowy | 0.15 kg (5.4%) | 60 % | 788 |
| Grain | Fawcett - Pale Chocolate | 0.15 kg (5.4%) | 71 % | 600 |
| Grain | Carafa III | 0.05 kg (1.8%) | 70 % | 1034 |
| Sugar | Milk Sugar (Lactose) | 0.3 kg (10.7%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 10 g | 60 min | 13.5 % |
| Boil | Magnum | 5 g | 30 min | 13.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------|--------|-----------|-----------|
| Flavor | Cocoa nibs | 60 g | Secondary | 14 day(s) |

Notes

- Based on: <https://brokreacja.pl/uwarz-the-waiter/>

This batch was another failure, because it was infected from the addition of cocoa nibs.
Dec 7, 2020, 7:10 PM