

Chco-co-late Stout

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **31**
- SRM **29.2**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **68.5 C**, Time **75 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **21.6 liter(s)** of strike water to **74.6C**
- Add grains
- Keep mash **75 min** at **68.5C**
- Keep mash **1 min** at **78C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.25 kg (60.2%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ I | 1 kg (18.5%) | 79 % | 16 |
| Grain | Fawcett - Pale Chocolate | 0.5 kg (9.3%) | 71 % | 600 |
| Grain | Jęczmień palony | 0.25 kg (4.6%) | 55 % | 985 |
| Grain | Oats, Flaked | 0.4 kg (7.4%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 20 g | 60 min | 12 % |
| Boil | Magnum | 10 g | 15 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| US-05 | Ale | Slant | 120 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|-----------------|-------|-----------|-----------|
| Flavor | ziarno kakaowca | 150 g | Secondary | 10 day(s) |
| Flavor | Kokos wiorki | 100 g | Secondary | 10 day(s) |