

Chilli STOUT

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **61**
- SRM **40.9**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **19.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg (64.2%)	81 %	4
Grain	Płatki owsiane	0.35 kg (6.4%)	85 %	3
Grain	Brown Malt (British Chocolate)	0.4 kg (7.3%)	70 %	180
Grain	Pszeniczny	0.4 kg (7.3%)	85 %	4
Grain	Carafa III	0.35 kg (6.4%)	70 %	1034
Vorlauf				
Grain	Briess - Chocolate Malt	0.25 kg (4.6%)	60 %	690
Vorlauf				
Grain	Fawcett - Dark Crystal	0.2 kg (3.7%)	71 %	300
Vorlauf				

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	90 min	13.5 %
Boil	Lublin (Lubelski)	20 g	30 min	4 %
Boil	ziarno kakaowca	30 g	15 min	1 %
Boil	chilli	0 g	5 min	1 %
2-3 papryczki przed włożeniem chłodnicy				

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Spice	wanilia	0 g	Secondary	10 day(s)
laska wanili				
Spice	ziarno kakaowca	30 g	Secondary	10 day(s)
moczone w rumie				

Notes

- 67°C - 70 min
jeśli przejdzie próba jodowa dodajemy vorlaufowe i 15 min pod przykryciem
potem podgrzać do 78
Gotowanie 90 min
Fermentacja 16-17 stopni
10 burzliwa, potem cicha tak samo

<https://www.piwo.org/forums/topic/6887-browar-undeath-czyli-warzone-na-uboczu-w-bytomiu-odrza%C5%84skim/?page=62&tab=comments#comment-419075>
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