

choco-choco

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **27**
- SRM **27.7**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **20.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **20.7 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (38.7%)	80 %	5
Grain	Strzegom Monachijski typ I	1 kg (12.9%)	79 %	16
Grain	Strzegom pszenica prażona	0.25 kg (3.2%)	70 %	1000
Grain	Carafa II	0.5 kg (6.5%)	70 %	812
Grain	Oats, Flaked	1 kg (12.9%)	80 %	2
Grain	Viking Pilsner malt	1 kg (12.9%)	82 %	4
Sugar	Milk Sugar (Lactose)	1 kg (12.9%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	65 g	60 min	6 %

Yeasts

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