

## Chocoholic v2

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **29**
- SRM **36.6**
- Style **Sweet Stout**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **34.1 liter(s)**
- Total mash volume **40.9 liter(s)**

### Steps

- Temp **66 C**, Time **100 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **34.1 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **100 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **4.4 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (54.6%)	79 %	6
Grain	Oats, Flaked	1 kg (13.7%)	80 %	2
Grain	Rye, Flaked	0.5 kg (6.8%)	78.3 %	4
Grain	Caraaroma	0.5 kg (6.8%)	78 %	400
Grain	Strzegom Czekoladowy ciemny	0.32 kg (4.4%)	68 %	1200
Grain	Fawcett - Brown	0.27 kg (3.7%)	72 %	180
Grain	Strzegom pszenica prażona	0.13 kg (1.8%)	70 %	1600
Grain	Jęczmień palony	0.1 kg (1.4%)	55 %	985
Sugar	Milk Sugar (Lactose)	0.5 kg (6.8%)	76.1 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Columbus/Tomahawk/Zeus	15 g	80 min	16.8 %
Boil	Simcoe	5 g	60 min	13.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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FM52 Amerykański Sen	Ale	Slant	250 ml	---
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*Aug 2, 2017, 5:33 PM*