

# Chocolate Chili Stout

- Gravity **15.4 BLG**
- ABV ---
- IBU **41**
- SRM **33.7**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **24 %/h**
- Boil size **34.9 liter(s)**

## Mash information

- Mash efficiency **74 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **26.9 liter(s)**
- Total mash volume **34.6 liter(s)**

## Steps

- Temp **67 C**, Time **75 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **26.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **75 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **34.9 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale          | 4.5 kg (58.4%) | 79 %  | 6   |
| Grain | Płatki owsiane             | 1 kg (13%)     | 85 %  | 3   |
| Grain | Strzegom Karmel 300        | 0.5 kg (6.5%)  | 70 %  | 300 |
| Grain | Strzegom Karmel 150        | 0.6 kg (7.8%)  | 75 %  | 150 |
| Grain | Pszeniczny                 | 0.5 kg (6.5%)  | 85 %  | 4   |
| Grain | Słód Carafa® Special typ I | 0.6 kg (7.8%)  | 65 %  | 900 |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Cascade | 45 g   | 60 min | 7.7 %      |
| Boil    | Cascade | 20 g   | 30 min | 7.7 %      |
| Boil    | Cascade | 10 g   | 10 min | 7.7 %      |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 23 g   | Fermentis  |

## Extras

| Type   | Name            | Amount | Use for | Time   |
|--------|-----------------|--------|---------|--------|
| Fining | Mech irlandzki  | 5 g    | Boil    | 15 min |
| Flavor | Papryka Cayenne | 6 g    | Boil    | 7 min  |