

# Chocolate Coffee Stout

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **36**
- SRM **19.6**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **41 liter(s)**
- Trub loss **5 %**
- Size with trub loss **43 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **51.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33.1 liter(s)**
- Total mash volume **44.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	9 kg (78.3%)	80 %	5
Grain	Weyermann - Carapils	0.9 kg (7.8%)	78 %	4
Grain	Briess - Chocolate Malt	0.68 kg (5.9%)	60 %	690
Adjunct	Briess - Barley Flakes	0.454 kg (4%)	70 %	3
Grain	Caramel/Crystal Malt - 120L	0.454 kg (4%)	72 %	236

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade PL	60 g	60 min	5.2 %
Boil	Chinook	30 g	60 min	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	23 g	---

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Witamina C	1.3 g	Mash	---