

Chocolate Dark Ale

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **28**
- SRM **14.8**
- Style **Belgian Dark Strong Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **66 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **67 C**, Time **45 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **25 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Colorado Pale Base Malt - Viking Malt	4 kg (59.7%)	80 %	12
Grain	Colorado Honing Malt - Viking Malt	1 kg (14.9%)	80 %	12
Grain	Colorado Crystal 10°L Malt - Viking Malt	1 kg (14.9%)	77 %	20
Grain	Weyermann - Chocolate Rye	0.2 kg (3%)	20 %	493
Liquid Extract	Miód Gryczany (Buckwheat Honey)	0.5 kg (7.5%)	70 %	40

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Summit	10 g	45 min	17 %
Aroma (end of boil)	Rozgniecione owoce jałowca	30 g	45 min	1 %
Boil	Glacier	15 g	15 min	5.5 %
Boil	Saaz (Czech Republic)	15 g	15 min	4.5 %

Boil	Glacier	15 g	5 min	5.5 %
Aroma (end of boil)	Saaz (Czech Republic)	15 g	0 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

Extras

Type	Name	Amount	Use for	Time
Fining	Irish Moss	5 g	Boil	15 min