

Chocolate Stout

- Gravity **14.7 BLG**
- ABV ---
- IBU **27**
- SRM **44.4**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.1 liter(s)**
- Total mash volume **24.2 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **18.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (66.1%)	80 %	4
Grain	Strzegom Monachijski typ I	1 kg (16.5%)	79 %	16
Grain	Strzegom Pszeniczny	0.5 kg (8.3%)	81 %	6
Grain	Strzegom Czekoladowy ciemny	0.3 kg (5%)	68 %	1200
Grain	Jęczmień palony	0.25 kg (4.1%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	30 g	3 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	Safale

Extras

Type	Name	Amount	Use for	Time
Flavor	Kakao	150 g	Boil	10 min

Notes

- Kakao przed dodaniem rozcieńczyć w wodzie.
<http://www.piwo.org/topic/935-browar-kopyra/>
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