

# Chocolate Stout

- Gravity **11 BLG**
- ABV ---
- IBU **45**
- SRM **37.1**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **69 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.3 liter(s)**

## Steps

- Temp **62 C**, Time **25 min**
- Temp **72 C**, Time **40 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **25 min** at **62C**
- Keep mash **40 min** at **72C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński Viking	3.5 kg (81.4%)	82 %	4
Grain	Chocolate - Bestmalz	0.4 kg (9.3%)	75 %	1000
Grain	Caramel Munich Bestmalz	0.4 kg (9.3%)	80 %	85

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	35 g	60 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	200 ml	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	Kakao	160 g	Boil	15 min
Flavor	Laktoza	400 g	Boil	15 min

## Notes

- Palone na 15 minut przed końcem zacierania.

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Kakao rozpuszczone w ciepłej wodzie.  
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