

# chocolate

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU ---
- SRM **48.5**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.72 liter(s) / kg**
- Mash size **18.1 liter(s)**
- Total mash volume **24.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Czekoladowy ciemny	1 kg (15%)	68 %	1200
Grain	Castle Cafe	0.1 kg (1.5%)	75.5 %	480
Grain	Strzegom Barwiący	0.1 kg (1.5%)	68 %	1300
Grain	golden ale	2 kg (30.1%)	--- %	14
Grain	Weyermann - Carafa II	0.05 kg (0.8%)	70 %	837
Grain	Viking Pale Ale malt	3 kg (45.1%)	80 %	5
Grain	Płatki owsiane	0.4 kg (6%)	85 %	3