

# Chocolate Stout #41

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **30**
- SRM **38.6**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **10 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2 kg (32.3%)	79 %	6
Grain	Strzegom Monachijski typ I	1 kg (16.1%)	79 %	16
Grain	Strzegom Pszeniczny	0.5 kg (8.1%)	81 %	6
Grain	Żytni	0.8 kg (12.9%)	85 %	8
Grain	Fawcett - Brown	0.6 kg (9.7%)	72 %	200
Grain	Fawcett - Pale Chocolate	0.6 kg (9.7%)	71 %	600
Grain	Chocolate Malt (UK)	0.3 kg (4.8%)	73 %	887
Grain	Płatki owsiane	0.4 kg (6.5%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nugget	10 g	60 min	15 %
Boil	Triskel	16 g	60 min	9 %