

Cocoa Stout

- Gravity **19.1 BLG**
- ABV ---
- IBU **47**
- SRM **36.4**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **28 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **22.3 liter(s)**
- Total mash volume **31.3 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **74 C**, Time **1 min**

Mash step by step

- Heat up **22.3 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **74C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **28 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	3.11 kg (34.8%)	80 %	8
Grain	Pilzneński	3.11 kg (34.8%)	81 %	4
Grain	Carafa III	0.2 kg (2.2%)	70 %	1034
Grain	Czekoladowy	0.19 kg (2.1%)	60 %	788
Grain	Jęczmień palony	0.2 kg (2.2%)	55 %	985
Grain	Carafa II	0.34 kg (3.8%)	70 %	812
Grain	Pszeniczny	1.78 kg (19.9%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	58 g	40 min	10 %
First Wort	Lublin (Lubelski)	30 g	60 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	133.33 ml	---

Extras

Type	Name	Amount	Use for	Time
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Flavor	Kakaowiec	75 g	Boil	15 min
Flavor	Kakaowiec - moczony w alko	66.67 g	Secondary	7 day(s)

Notes

- Przepis na podstawie:
<http://www.piwo.org/topic/6887-browar-undeath-czyli-warzone-na-uboczu-w-bytomiu-odrza%C5%84skim/page-77>
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