

# Czekolada B/L

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **29**
- SRM **23.6**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **11.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **14.7 liter(s)**

## Mash information

- Mash efficiency **67.3 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **19.2 liter(s)**

## Steps

- Temp **67 C**, Time **75 min**
- Temp **75.6 C**, Time **10 min**

## Mash step by step

- Heat up **15.3 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **75 min** at **67C**
- Keep mash **10 min** at **75.6C**
- Sparge using **3.2 liter(s)** of **76C** water or to achieve **14.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.7 kg (70.5%)	80 %	5
Grain	Carafa III	0.05 kg (1.3%)	70 %	1034
Grain	Fawcett - Pale Chocolate	0.16 kg (4.2%)	71 %	600
Grain	Strzegom Czekoladowy jasny	0.16 kg (4.2%)	68 %	400
Grain	Płatki owsiane	0.22 kg (5.7%)	85 %	3
Grain	Strzegom Monachijski typ II	0.54 kg (14.1%)	79 %	22

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	60 min	12 %
Boil	Magnum	5 g	30 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	100 ml	Fermentum Mobile