

# Czekolada z Antypodów

- Gravity **18 BLG**
- ABV ---
- IBU **49**
- SRM **37.9**
- Style **Foreign Extra 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **27.4 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **20.5 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **11.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (58.4%)	79 %	6
Grain	Strzegom Monachijski typ I	2 kg (29.2%)	79 %	16
Grain	Strzegom Karmel 600	0.5 kg (7.3%)	68 %	601
Grain	Strzegom Czekoladowy 1200	0.25 kg (3.6%)	68 %	1202
Grain	Weyermann - Carafa I Special	0.1 kg (1.5%)	70 %	837

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Topaz	10 g	60 min	15 %
Boil	Topaz	15 g	30 min	15 %
Boil	Enigma (AUS)	15 g	15 min	17.2 %
Boil	Enigma (AUS)	15 g	5 min	17.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale S-04	Ale	Dry	11 g	Safale
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