

# Czekoladka

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **23**
- SRM **24.1**
- Style **Brown Porter**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (72.7%)	80 %	5
Grain	Fawcett - Brown	1 kg (18.2%)	72 %	180
Grain	Castle Malting - Cara Crystal	0.3 kg (5.5%)	80 %	150
Grain	Czekoladowy	0.1 kg (1.8%)	60 %	900
Grain	Carafa II	0.1 kg (1.8%)	70 %	812

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	30 g	60 min	4.5 %
Boil	Fuggles	30 g	20 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Łuska kakaowca	100 g	Mash	60 min

Flavor	Ziarno kakaowca	50 g	Boil	15 min
Flavor	Ziarno kakaowca macerowane w whisky	50 g	Secondary	7 day(s)