

# CZEKOLADOWY STOUT

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **55**
- SRM **42.8**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.7 liter(s)**
- Total mash volume **17 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2 kg (47.1%)	79 %	6
Grain	Strzegom Pilzneński	1.5 kg (35.3%)	80 %	4
Grain	Strzegom Czekoladowy 1200	0.15 kg (3.5%)	68 %	1202
Grain	Chocolate Malt (UK)	0.2 kg (4.7%)	73 %	887
Grain	Czekoladowy	0.2 kg (4.7%)	75 %	788
Grain	Jęczmień palony	0.1 kg (2.4%)	71 %	985
Grain	Strzegom pszenica prażona	0.1 kg (2.4%)	73 %	1000

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	10 g	60 min	12.2 %
Boil	Mosaic	15 g	30 min	12.2 %
Boil	Mosaic	10 g	15 min	12.2 %
Boil	Mosaic	10 g	10 min	12.2 %
Boil	Mosaic	10 g	5 min	12.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	10 g	Danstar