

Czekolde

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU ---
- SRM **32.9**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.2 liter(s)**
- Total mash volume **14.9 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Karmelowy Czerwony	0.22 kg (5.9%)	75 %	59
Grain	Strzegom Czekoladowy 1200	0.27 kg (7.3%)	68 %	1202
Grain	Jęczmień palony	0.23 kg (6.2%)	55 %	985
Grain	Strzegom Monachijski typ II	3 kg (80.6%)	79 %	22