

# Kakao

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **23**
- SRM **34.3**
- Style **Sweet 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 **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Fermentables

| Type  | Name                           | Amount         | Yield  | EBC  |
|-------|--------------------------------|----------------|--------|------|
| Grain | Briess - Pale Ale Malt         | 3.5 kg (61.4%) | 80 %   | 7    |
| Grain | Płatki owsiane                 | 0.4 kg (7%)    | 60 %   | 3    |
| Grain | Strzegom Karmel 150            | 0.3 kg (5.3%)  | 75 %   | 150  |
| Grain | Czekoladowy                    | 0.2 kg (3.5%)  | 60 %   | 900  |
| Grain | Barwiący                       | 0.2 kg (3.5%)  | 55 %   | 1000 |
| Sugar | Milk Sugar (Lactose)           | 0.5 kg (8.8%)  | 76.1 % | 0    |
| Grain | Brown Malt (British Chocolate) | 0.6 kg (10.5%) | 70 %   | 128  |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Sybilla | 22 g   | 60 min | 7 %        |
| Boil    | Sybilla | 28 g   | 5 min  | 7 %        |

## Extras

| Type  | Name           | Amount | Use for | Time   |
|-------|----------------|--------|---------|--------|
| Spice | łuska kakaowca | 1000 g | Boil    | 10 min |