

# MOKO Sweet Chocolate Stout

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **38**
- SRM **39.7**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.7 liter(s)**
- Total mash volume **11.6 liter(s)**

## Steps

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

## Mash step by step

- Heat up **8.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **6.9 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (69%)	80 %	5
Grain	Strzegom Monachijski typ I	0.4 kg (13.8%)	79 %	16
Grain	Strzegom Czekoladowy ciemny	0.2 kg (6.9%)	68 %	1200
Grain	Caraaroma	0.2 kg (6.9%)	78 %	400
Grain	Jęczmień palony	0.1 kg (3.4%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	8 g	60 min	11 %
Boil	Marynka	5 g	30 min	10 %
Boil	Marynka	10 g	15 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	5 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Other	laktoza	400 g	Boil	15 min
Fining	Mech irlandzki	5 g	Boil	15 min

### Notes

- 100g laktozy dodane do 20 litrów roztworu spowoduje zwiększenie gęstości o ok. 0,28°Blg.  
400g w 10l da 2.24blg  
*Nov 7, 2017, 11:56 AM*