

OctoPi Codename 'Sacher'

- Gravity **15.7 BLG**
- ABV ---
- IBU **39**
- SRM **32.1**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **27 liter(s)**

Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **26.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	5 kg (72.7%)	83 %	6
Grain	Caraaroma	0.75 kg (10.9%)	78 %	400
Grain	Black (Patent) Malt	0.3 kg (4.4%)	55 %	1200
Grain	Oats, Flaked	0.5 kg (7.3%)	80 %	2
Sugar	Milk Sugar (Lactose)	0.33 kg (4.8%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Brewers Gold	50 g	60 min	7.6 %
Whirlpool	Centennial	25 g	10 min	11 %
Whirlpool	Saaz (Czech Republic)	22 g	5 min	4.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - London Ale III	Ale	Liquid	1000 ml	Wyeast Labs

Extras

Type	Name	Amount	Use for	Time
Spice	Marille	2000 g	Secondary	14 day(s)
Spice	Chocolate Nibs	100 g	Secondary	7 day(s)
Spice	Chocolate Powder	100 g	Boil	15 min