

Stout czekoladowy

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **27**
- SRM **45.4**
- Style **Dry 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 **14.9 liter(s)**
- Total mash volume **19.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|-----------------|-------|------|
| Grain | Viking Pale Ale malt | 2 kg (40.4%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ I | 1 kg (20.2%) | 79 % | 16 |
| Grain | Płatki owsiane | 0.75 kg (15.2%) | 60 % | 3 |
| Grain | Strzegom Czekoladowy ciemny | 0.25 kg (5.1%) | 68 % | 1200 |
| Grain | Strzegom Czekoladowy jasny | 0.5 kg (10.1%) | 68 % | 400 |
| Grain | Jęczmień palony | 0.15 kg (3%) | 55 % | 985 |
| Grain | Caraaroma | 0.3 kg (6.1%) | 78 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 40 g | 60 min | 5.1 % |