

Young's Double Chocolate Stout Clone

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **25**
- SRM **15.3**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **33 liter(s)**
- Trub loss **5 %**
- Size with trub loss **34.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **46.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **25.7 liter(s)**
- Total mash volume **32.1 liter(s)**

Steps

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

Mash step by step

- Heat up **25.7 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **27.2 liter(s)** of **76C** water or to achieve **46.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|-----------------|--------|-----|
| Grain | Pilzneński | 5.26 kg (69.5%) | 81 % | 4 |
| Grain | Strzegom Karmel 150 | 0.53 kg (7%) | 75 % | 150 |
| Grain | Strzegom Czekoladowy jasny | 0.63 kg (8.3%) | 68 % | 400 |
| Sugar | Milk Sugar (Lactose) | 0.58 kg (7.6%) | 76.1 % | 0 |
| Sugar | Corn Sugar (Dextrose) | 0.4 kg (5.2%) | 100 % | 0 |
| Sugar | Dememera Sugar | 0.18 kg (2.4%) | 100 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | Nugget | 23.5 g | 60 min | 15 % |
| Boil | East Kent Goldings | 12.5 g | 15 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 1.65 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|----------------------|--------|-----------|----------|
| Flavor | Kakałko | 266 g | Boil | 15 min |
| Flavor | Ekstrakt czekoladowy | 14.7 g | Secondary | 7 day(s) |
| Fining | Irish Moss | 5 g | Boil | 15 min |
| Water Agent | Gips piwowarski | 1 g | Mash | 0 min |