

# BROK Chocolate Stout

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **34**
- SRM **25.9**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

## Steps

- Temp **68 C**, Time **75 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **7.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **75 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.65 kg (58.9%)	80 %	5
Grain	Strzegom Monachijski typ II	0.5 kg (17.9%)	79 %	22
Grain	Czekoladowy	0.15 kg (5.4%)	60 %	788
Grain	Fawcett - Pale Chocolate	0.15 kg (5.4%)	71 %	600
Grain	Carafa III	0.05 kg (1.8%)	70 %	1034
Sugar	Milk Sugar (Lactose)	0.3 kg (10.7%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	60 min	13.5 %
Boil	Magnum	5 g	30 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Cocoa nibs	60 g	Secondary	14 day(s)

## Notes

- Based on: <https://brokreacja.pl/uwarz-the-waiter/>

This batch was another failure, because it was infected from the addition of cocoa nibs.  
*Dec 7, 2020, 7:10 PM*