

# Chocolate Coffee Stout

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- Gravity **15.4 BLG**
- ABV ---
- IBU **31**
- SRM **58.3**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **26.3 liter(s)**

## Steps

- Temp **54 C**, Time **5 min**
- Temp **70 C**, Time **60 min**
- Temp **65 C**, Time **0 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **20.5 liter(s)** of strike water to **58.9C**
- Add grains
- Keep mash **5 min** at **54C**
- Keep mash **0 min** at **65C**
- Keep mash **60 min** at **70C**
- Keep mash **5 min** at **78C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.2 kg (37.6%)	79 %	6
Grain	Strzegom Monachijski typ I	1.7 kg (29.1%)	79 %	16
Grain	Fawcett - Owsiany	0.5 kg (8.5%)	78 %	5
Grain	Strzegom Czekoladowy 400	0.5 kg (8.5%)	68 %	400
Grain	Carafa I Special	0.3 kg (5.1%)	70 %	812
Grain	Strzegom Czekoladowy 1200	0.15 kg (2.6%)	68 %	1202
Grain	Caraaroma	0.5 kg (8.5%)	78 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Progress	30 g	60 min	7.5 %
Aroma (end of boil)	Progress	15 g	15 min	7.5 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale US-05	Ale	Dry	11 g	Fermentis

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Flavor	Kawa parzona na zimno	100 g	Secondary	14 day(s)