

Chocolate Stout

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **36**
- SRM **48.2**
- Style **Sweet 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 **4 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **21.6 liter(s)** of strike water to **67.3C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (37%)	81 %	4
Grain	Strzegom Monachijski typ I	0.6 kg (11.1%)	79 %	16
Grain	Strzegom Czekoladowy 1200	0.5 kg (9.3%)	68 %	1202
Grain	Weyermann - Vienna Malt	0.4 kg (7.4%)	81 %	8
Grain	Weyermann - CaraBohemian	0.2 kg (3.7%)	75 %	200
Grain	Jęczmień palony	0.5 kg (9.3%)	55 %	985
Grain	Płatki owsiane	0.5 kg (9.3%)	85 %	3
Grain	Płatki pszeniczne	0.5 kg (9.3%)	85 %	3
Grain	Barley, Flaked	0.2 kg (3.7%)	70 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum (PL)	25 g	60 min	13.5 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Spice	laska wanilii	1 g	Boil	15 min
Spice	kakao	150 g	Boil	15 min
Spice	laktoza	800 g	Boil	15 min