

Chocolate Stout

- Gravity **17.1 BLG**
- ABV ---
- IBU **27**
- SRM **46.1**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.4 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **18.7 liter(s)**

Steps

- Temp **66 C**, Time **65 min**
- Temp **74 C**, Time **5 min**

Mash step by step

- Heat up **13.2 liter(s)** of strike water to **75.6C**
- Add grains
- Keep mash **65 min** at **66C**
- Keep mash **5 min** at **74C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (72.7%)	80 %	5
Grain	Weyermann - Dehusked Carafa II	0.2 kg (3.6%)	70 %	1100
Grain	Płatki owsiane	0.4 kg (7.3%)	85 %	3
Grain	Strzegom Karmel 600	0.7 kg (12.7%)	68 %	601
Grain	Weyermann - Chocolate Wheat	0.2 kg (3.6%)	74 %	900

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Boil	Lublin (Lubelski)	20 g	10 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP002 - English Ale Yeast	Ale	Liquid	1500 ml	White Labs

Extras

Type	Name	Amount	Use for	Time
Flavor	ziarna kakaowca	50 g	Secondary	7 day(s)
Flavor	ziarna kakaowca	50 g	Boil	10 min
Flavor	curacao	20 g	Boil	10 min
Flavor	skórka słodkiej pomarańczy	20 g	Boil	10 min