

chocolate stout

- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **32**
- SRM **36.6**
- 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 **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

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

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|-----------------|-------|-----|
| Grain | Strzegom Pale Ale | 4 kg (55.6%) | 79 % | 6 |
| Grain | Fawcett - Pale Chocolate | 0.75 kg (10.4%) | 71 % | 500 |
| Grain | Płatki owsiane | 0.7 kg (9.7%) | 85 % | 3 |
| Grain | Weyermann - Chocolate Rye | 0.75 kg (10.4%) | 70 % | 493 |
| Sugar | mleko w proszku | 1 kg (13.9%) | 51 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 35 g | 50 min | 11 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|-----------|----------|
| Flavor | ziarna kakowca | 250 g | Secondary | 8 day(s) |
| Spice | wanilia | 5 g | Secondary | 8 day(s) |

Notes

- 5 litrów z aromatem chocolate milk - 5 ml
7 litrów z kawą Salvador - 36 gram
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