

# Chocolate Stout

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- Gravity **23.1 BLG**
- ABV **10.5 %**
- IBU **28**
- SRM **70.6**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **19.3 liter(s)**

## Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **19.4 liter(s)**

## Steps

- Temp **72 C**, Time **60 min**

## Mash step by step

- Heat up **12.9 liter(s)** of strike water to **85C**
- Add grains
- Keep mash **60 min** at **72C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **19.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (41.2%)	80 %	5
Grain	Biscuit Malt	1 kg (13.7%)	79 %	45
Grain	Carafa III	1 kg (13.7%)	70 %	1034
Grain	Oats, Flaked	1 kg (13.7%)	80 %	2
Sugar	Milk Sugar (Lactose)	0.84 kg (11.5%)	76.1 %	0
Grain	Weyermann - Chocolate Rye	0.25 kg (3.4%)	20 %	493
Grain	Jęczmień palony	0.2 kg (2.7%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
voss kveik	Ale	Dry	23 g	Fermentis