

Ciastko czekoladowe

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **25**
- SRM **34.9**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|------|
| Grain | Viking Pale Ale malt | 3 kg (56.6%) | 80 % | 5 |
| Grain | Strzegom Czekoladowy ciemny | 0.3 kg (5.7%) | 68 % | 1200 |
| Grain | Cookie Viking Malt | 0.5 kg (9.4%) | 72 % | 60 |
| Grain | Aromatic Malt | 1 kg (18.9%) | 78 % | 51 |
| Grain | Jęczmień palony | 0.5 kg (9.4%) | 55 % | 900 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil | Nugget | 15 g | 60 min | 15 % |
| Aroma (end of boil) | Nugget | 15 g | 5 min | 15 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11 g | --- |