

# Ciastko czekoladowe

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- 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	---