

# Czekoczeko

- Gravity **25.7 BLG**
- ABV **12.1 %**
- IBU **65**
- SRM **52.6**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **13.2 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**

## Mash step by step

- Heat up **17.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Sparge using **1.7 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (33.1%)	80 %	5
Grain	Maris Otter Crisp	0.25 kg (4.1%)	83 %	6
Grain	Żytni	1 kg (16.5%)	85 %	8
Grain	Strzegom Karmel 30	0.25 kg (4.1%)	75 %	30
Grain	Strzegom Karmel 300	0.25 kg (4.1%)	70 %	299
Grain	Strzegom Czekoladowy ciemny	0.25 kg (4.1%)	68 %	1200
Grain	Jęczmień palony	0.1 kg (1.7%)	55 %	985
Grain	Strzegom pszenica prażona	0.15 kg (2.5%)	70 %	1000
Grain	Oats, Flaked	1.5 kg (24.8%)	80 %	2
Sugar	Milk Sugar (Lactose)	0.3 kg (5%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	300 ml	---