

# Czekoladka

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **25**
- SRM **24.2**

## 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (90.9%)	80 %	5
Grain	Czekoladowy	0.5 kg (9.1%)	60 %	788

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Topaz	20 g	30 min	15 %

## Extras

Type	Name	Amount	Use for	Time
Spice	Kakao	100 g	Secondary	10 day(s)