

# Czekoladowy Stout

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **31**
- SRM **27.8**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **25.2 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **19.6 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.5 kg (62.5%)	79 %	6
Grain	Strzegom Monachijski typ II	1.5 kg (26.8%)	79 %	22
Grain	Chocolate Malt (UK)	0.25 kg (4.5%)	73 %	1200
Grain	Fawcett - Pale Chocolate	0.25 kg (4.5%)	71 %	650
Grain	Carafa III	0.1 kg (1.8%)	70 %	1034

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	13.5 %
Boil	Magnum	10 g	15 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis