

Czekoladowy

- Gravity **14 BLG**
- ABV ---
- IBU **22**
- SRM **42.4**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **34.6 liter(s)**

Mash information

- Mash efficiency **55 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **36 liter(s)**

Steps

- Temp **67 C**, Time **120 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **28 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **120 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **34.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	1 kg (11.8%)	79 %	6
Grain	Monachijski Castle	2 kg (23.5%)	80 %	16
Grain	Pilzneński	2 kg (23.5%)	81 %	4
Grain	Pszeniczny	0.5 kg (5.9%)	85 %	4
Grain	Special B Castle	0.3 kg (3.5%)	75 %	350
Grain	Fawcett - Pale Chocolate	0.7 kg (8.2%)	71 %	620
Grain	Czekoladowy Castle	0.1 kg (1.2%)	75 %	900
Grain	Wheat, Flaked podpiekane 150C 60'	1 kg (11.8%)	77 %	4
Grain	Rye, Flaked podpiekane 150C 60'	0.4 kg (4.7%)	78.3 %	4
Sugar	Milk Sugar (Lactose)	0.5 kg (5.9%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sovereign	40 g	60 min	6.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Safale S-04	Ale	Dry	1000 g	Safale
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Extras

Type	Name	Amount	Use for	Time
Other	Laktoza	1000 g	Boil	15 min