

# Czoko stout USA

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **44**
- SRM **35.1**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **7 %**
- Size with trub loss **25.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.9 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (70.4%)	85 %	7
Adjunct	Briess - Oat Flakes	0.5 kg (7%)	80 %	5
Grain	Słód owsiany Fawcett	0.5 kg (7%)	61 %	5
Grain	Strzegom Karmel 600	0.2 kg (2.8%)	68 %	601
Grain	Strzegom Czekoladowy 400	0.3 kg (4.2%)	68 %	400
Grain	Fawcett - Pszeniczny Czekoladowy	0.45 kg (6.3%)	73 %	1001
Grain	Carafa III	0.15 kg (2.1%)	70 %	1034

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	60 min	13.5 %
Boil	Cascade	40 g	15 min	6 %
Boil	Cascade	40 g	5 min	6 %

## Notes

- Kreda weglan wapnia volfram 13g sól 1g gips piwowarski 0,5g chlorek wapnia 1g  
*Dec 11, 2020, 7:18 AM*