

# Dobre Piwo Piecze Podwójnie (Chocolate Chili Stout)

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **34**
- SRM **33.1**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **24 %/h**
- Boil size **31.4 liter(s)**

## Mash information

- Mash efficiency **74 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **28.9 liter(s)**

## Steps

- Temp **67 C**, Time **75 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **22.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **75 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **31.4 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount          | Yield | EBC  |
|-------|-----------------------------|-----------------|-------|------|
| Grain | Strzegom Pale Ale           | 3.81 kg (59.3%) | 79 %  | 6    |
| Grain | Płatki owsiane              | 0.85 kg (13.2%) | 85 %  | 3    |
| Grain | Strzegom Karmel 300         | 0.42 kg (6.5%)  | 70 %  | 300  |
| Grain | Strzegom Karmel 150         | 0.51 kg (7.9%)  | 75 %  | 150  |
| Grain | Pszeniczny                  | 0.42 kg (6.5%)  | 85 %  | 4    |
| Grain | Strzegom Czekoladowy ciemny | 0.42 kg (6.5%)  | 68 %  | 1200 |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Cascade | 15 g   | 15 min | 7.7 %      |
| Boil    | Cascade | 15 g   | 5 min  | 7.7 %      |
| Boil    | Marynka | 30 g   | 45 min | 10 %       |

## Yeasts

| Name                      | Type | Form   | Amount | Laboratory       |
|---------------------------|------|--------|--------|------------------|
| FM13 Irlandzkie Ciemności | Ale  | Liquid | 30 ml  | Fermentum Mobile |

## Extras

| Type        | Name            | Amount | Use for | Time   |
|-------------|-----------------|--------|---------|--------|
| Fining      | Mech irlandzki  | 5 g    | Boil    | 15 min |
| Flavor      | Papryka Cayenne | 5 g    | Boil    | 7 min  |
| Water Agent | Gips            | 5 g    | Boil    | 5 min  |