

Fabian Chilli Chocolate Stout

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **27**
- SRM **41.2**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-----------------------------------|-----------------|-------|-----|
| Liquid Extract | Pilzneński ekstrakt słodowy jasny | 0.57 kg (23%) | 82 % | 26 |
| Liquid Extract | WES ekstrakt słodowy bursztynowy | 0.88 kg (35.5%) | 80 % | 300 |
| Grain | Jęczmień palony | 0.18 kg (7.3%) | 55 % | 985 |
| Grain | Weyermann - Dehusked Carafa I | 0.2 kg (8.1%) | 75 % | 690 |
| Grain | płatki jęczmienne | 0.15 kg (6%) | 70 % | 4 |
| Grain | Viking Pale Ale malt | 0.5 kg (20.2%) | 83 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 18 g | 60 min | 8.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M15 Empire Ale | Ale | Dry | 10 g | Mangrove Jack's |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|-----------|----------|
| Flavor | Pieprz cayenne | 2 g | Secondary | 7 day(s) |