

Festiwalowy Mole Stout Czekoladowy

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **18**
- SRM **38.1**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **25 liter(s)**
- Total mash volume **32.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|------|
| Grain | Weyermann - Pale Ale Malt | 5.5 kg (76.9%) | 85 % | 7 |
| Grain | Fawcett - Crystal | 1 kg (14%) | 70 % | 160 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.5 kg (7%) | 73 % | 1001 |
| Grain | Carafa III | 0.15 kg (2.1%) | 70 % | 1034 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 25 g | 30 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------------------|--------|-----------|----------|
| Spice | Papryczki Ancho/Pasilla | 10 g | Secondary | 3 day(s) |
| Spice | Cynamon | 10 g | Boil | 60 min |
| Spice | Anyż Gwiazdkowy | 10 g | Boil | 60 min |
| Flavor | Orzeszki Ziemne | 500 g | Secondary | 5 day(s) |