

# Fun Chockapic

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **57**
- SRM **32.1**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.7 liter(s)**
- Total mash volume **22.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	2.1 kg (37.6%)	80 %	16
Grain	Biscuit Malt	0.5 kg (9%)	79 %	45
Grain	Strzegom Czekoladowy 400	0.15 kg (2.7%)	68 %	400
Grain	Strzegom Czekoladowy 1200	0.18 kg (3.2%)	68 %	1202
Grain	Karmelowy Jasny 300	0.15 kg (2.7%)	75 %	300
Grain	kawowy	0.5 kg (9%)	--- %	500
Grain	Casle Malting Whisky	2 kg (35.8%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Summit	25 g	60 min	17 %
Boil	Mosaic	10 g	60 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	Safale