

# 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<br>Czekoladowy 400  | 0.15 kg (2.7%) | 68 %  | 400  |
| Grain | Strzegom<br>Czekoladowy 1200 | 0.18 kg (3.2%) | 68 %  | 1202 |
| Grain | Karmelowy Jasny<br>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     |