

# Mint Chocolate Stout

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **20**
- SRM **33.1**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **30.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **20.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **30.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	4.5 kg (65.2%)	80 %	8
Grain	Strzegom Monachijski typ I	0.5 kg (7.2%)	79 %	16
Grain	Biscuit Malt	0.6 kg (8.7%)	79 %	45
Grain	płatki jęczmienne	0.5 kg (7.2%)	85 %	3
Grain	Weyermann - Carafa III	0.2 kg (2.9%)	70 %	900
5 min przed końcem				
Grain	Chocolate Malt (UK)	0.4 kg (5.8%)	73 %	900
5 min przed końcem				
Grain	Żytni prażony	0.2 kg (2.9%)	70 %	1100

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	30 g	60 min	5.6 %
Boil	Fuggles	20 g	10 min	5.6 %
Boil	Citra	10 g	5 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	100 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Flavor	laktoza	250 g	Boil	50 min
Herb	Mięta pieprzowa	25 g	Boil	60 min
Na flameout				