

MOKO Sweet Chocolate Stout

- Gravity **13.1 BLG**
- ABV ---
- IBU **38**
- SRM **39.7**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.7 liter(s)**
- Total mash volume **11.6 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **8.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **6.9 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 2 kg (69%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ I | 0.4 kg (13.8%) | 79 % | 16 |
| Grain | Strzegom Czekoladowy ciemny | 0.2 kg (6.9%) | 68 % | 1200 |
| Grain | Caraaroma | 0.2 kg (6.9%) | 78 % | 400 |
| Grain | Jęczmień palony | 0.1 kg (3.4%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | lunga | 8 g | 60 min | 11 % |
| Boil | Marynka | 5 g | 30 min | 10 % |
| Boil | Marynka | 10 g | 15 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale | Dry | 5 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Other | laktoza | 400 g | Boil | 15 min |
| Fining | Mech irlandzki | 5 g | Boil | 15 min |