

# Słodki czekoladowy Stout

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **24**
- SRM **30.7**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **15.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.2 liter(s)**
- Total mash volume **12.2 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**

## Mash step by step

- Heat up **9.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Sparge using **9.3 liter(s)** of **76C** water or to achieve **15.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.5 kg (49%)	80 %	5
Grain	Pszeniczny	0.4 kg (13.1%)	85 %	4
Grain	Fawcett - Pale Chocolate	0.18 kg (5.9%)	71 %	600
Grain	Weyermann - Carafa I	0.18 kg (5.9%)	70 %	690
Grain	Carafa III	0.1 kg (3.3%)	70 %	1034
Grain	Monachijski typ II 20-25 EBC Weyermann	0.7 kg (22.9%)	80 %	20

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	20 g	60 min	4.7 %
Boil	Fuggles	10 g	30 min	4.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	5 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Flavor	Laktoza	350 g	Boil	5 min