

# Mėtinis šokoladinis stautas

Kiekis: 20 litrų  
Efektyvumas: 70 %  
Stilius: Airiškas stautas  
Aludaris: Crazyte  
Receptas sukurtas: 2017-01-23 12:06:11  
Receptas modifikuotas: 2017-02-16 16:22:40

OG: 1.058  
FG: 1.016  
ABV: 5.6 %  
IBU: 32  
EBC: 103  
IBU/OG: 0.54 (kartumas ir salyklo skonis subalansuotas)



2026-04-18

## Fermentuojamos medžiagos

| Pavadinimas                            | Spalva (EBC) | Kiekis (kg)  | Kiekis (%) |
|--|--------------|--------------|------------|
| BEST Pale Ale salyklas                 | 6.0          | 4.000        | 69.0       |
| Miežiniai dribsniai                    | 3.0          | 0.500        | 8.6        |
| Skrudinti miežiai                      | 1152.7       | 0.500        | 8.6        |
| BEST Caramel Pils salyklas             | 5.0          | 0.340        | 5.9        |
| Crystal malt                           | 130.3        | 0.230        | 4.0        |
| Skrudintas miežių salyklas 'Chocolate' | 902.1        | 0.230        | 4.0        |
|  |              | <u>5.800</u> |            |

## Apyniai

| Pavadinimas       | Forma | Paskirtis          | AA (%) | IBU  | Kiekis (g) | Laikas |
|-------------------|-------|--------------------|--------|------|------------|--------|
| Nugget            | -     | Virimui (kartumui) | 11.8   | 25.2 | 20         | 60     |
| East Kent Golding | -     | Virimui (kartumui) | 5.5    | 6.0  | 28         | 10     |
| Styrian Goldings  | -     | Virimui (kartumui) | 5.3    | 0.3  | <u>7</u>   | 2      |
|                   |       |                    |        |      | 55         |        |

## Mielės

| Pavadinimas            | Kiekis (g) |
|------------------------|------------|
| Wyeast 1084: Irish Ale | 12.0       |

## Priedai

| Pavadinimas | Paskirtis              | Laikas | Kiekis  |
|-------------|------------------------|--------|---------|
| Kakava      | Virimui                | 5 min. | 230.0 g |
| Mėta        | Antrinei fermentacijai | -      | 14.0 g  |

## Pastabos

Pagal Mint Chocolate Stout

60 Min mash at 152 F

I racked the stout onto the fresh spearmint in the secondary. Let it sit for about a week and a half.

This beer is very balanced and dry. A thick chocolate flavor is rounded by a slight bitterness from the cluster hops. The mint character waits until the finish of the beer when it comes through very cleanly and smoothly. This does not have an overwhelming mint character. This is a very subtle and balanced beer. Enjoy.