

# Czarnuch z owsa

- Gravity **12.6 BLG**
- ABV ---
- IBU **31**
- SRM **40**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	3.5 kg (53.8%)	81 %	6
Grain	Oats, Flaked	0.7 kg (10.8%)	80 %	2
Grain	Barley, Flaked	0.5 kg (7.7%)	70 %	4
Grain	Weyermann pszeniczny jasny	0.5 kg (7.7%)	80 %	6
Grain	Melanoiden Malt	0.25 kg (3.8%)	80 %	39
Grain	Special B Malt	0.25 kg (3.8%)	65.2 %	315
Grain	Weyermann - Chocolate Rye	0.2 kg (3.1%)	20 %	493
Grain	Carafa	0.2 kg (3.1%)	70 %	664
Grain	Carafa III	0.4 kg (6.2%)	70 %	1034

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	40 g	60 min	4.5 %
Boil	Fuggles	30 g	40 min	4.5 %
Boil	Fuggles	20 g	20 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	200 ml	Fermentum Mobile