

# Czoko jest spoko

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **27**
- SRM **26.7**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (57.1%)	80 %	5
Grain	Płatki owsiane	1.5 kg (21.4%)	85 %	3
Grain	Żytni	0.5 kg (7.1%)	85 %	8
Grain	Special B Malt	0.5 kg (7.1%)	65.2 %	315
Grain	Weyermann - Chocolate Wheat	0.5 kg (7.1%)	74 %	788

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	60 min	11 %
Boil	East Kent Goldings	25 g	15 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	1000 ml	Fermentum Mobile

## Notes

- Warka dzielona na pół po odebraniu gęstwy. Dodatki wrzucane na 7 ostatnich dni fermentacji.

I. Prażone ziarna kakaowca - 500g / 12l

II. Czyścioch  
Jan 22, 2020, 12:26 PM