

# Czarna perła

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **27**
- SRM **29.6**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt        | 4 kg (65.6%)   | 80 %  | 5   |
| Grain | Strzegom Monachijski typ II | 1 kg (16.4%)   | 79 %  | 22  |
| Grain | Płatki owsiane              | 0.5 kg (8.2%)  | 60 %  | 3   |
| Grain | Fawcett - Pale Chocolate    | 0.25 kg (4.1%) | 71 %  | 600 |
| Grain | Jęczmień palony             | 0.35 kg (5.7%) | 55 %  | 985 |

## Hops

| Use for             | Name  | Amount | Time   | Alpha acid |
|---------------------|-------|--------|--------|------------|
| Boil                | lunga | 15 g   | 60 min | 11.5 %     |
| Aroma (end of boil) | lunga | 15 g   | 15 min | 11.5 %     |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-05 | Ale  | Dry  | 11.5 g | Fermentis  |