

# Ciornyj Stalkier

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **46**
- SRM **30.8**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **78C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount        | Yield | EBC  |
|-------|-----------------------------|---------------|-------|------|
| Grain | Viking Pale Ale malt        | 5 kg (83.3%)  | 80 %  | 5    |
| Grain | Jęczmień palony             | 0.4 kg (6.7%) | 55 %  | 985  |
| Grain | Płatki owsiane              | 0.4 kg (6.7%) | 85 %  | 3    |
| Grain | Strzegom Czekoladowy ciemny | 0.2 kg (3.3%) | 68 %  | 1200 |

## Hops

| Use for | Name                   | Amount | Time     | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil    | Columbus/Tomahawk/Zeus | 30 g   | 60 min   | 14.5 %     |
| Boil    | Fuggles                | 15 g   | 10 min   | 4.5 %      |
| Boil    | Fuggles                | 15 g   | 5 min    | 4.5 %      |
| Dry Hop | Fuggles                | 30 g   | 5 day(s) | 4.5 %      |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11.5 g | Safale     |