

# Czekoo

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **30**
- SRM **33.2**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **16.1 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

## Fermentables

| Type  | Name                                   | Amount         | Yield | EBC  |
|-------|----------------------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt                   | 3 kg (65.2%)   | 80 %  | 5    |
| Grain | Biscuit Malt                           | 0.1 kg (2.2%)  | 79 %  | 45   |
| Grain | Fawcett -<br>Pszeniczny<br>Czekoladowy | 0.25 kg (5.4%) | 73 %  | 1001 |
| Grain | Fawcett - Pale<br>Chocolate            | 0.25 kg (5.4%) | 71 %  | 550  |
| Grain | Płatki owsiane                         | 0.3 kg (6.5%)  | 85 %  | 3    |
| Grain | Monachijski<br>weyerman                | 0.5 kg (10.9%) | 80 %  | 16   |
| Grain | Płatki pszeniczne                      | 0.2 kg (4.3%)  | 85 %  | 3    |

## Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Warrior    | 10 g   | 60 min | 15.5 %     |
| Boil    | Willamette | 15 g   | 20 min | 5 %        |

## Yeasts

| Name                    | Type | Form  | Amount | Laboratory       |
|-------------------------|------|-------|--------|------------------|
| FM52 Amerykański<br>Sen | Ale  | Slant | 100 ml | Fermentum Mobile |

## Extras

| Type  | Name                                           | Amount | Use for | Time |
|-------|------------------------------------------------|--------|---------|------|
| Other | Trochę chlorku i<br>gipsu przed<br>zacieraniem | 4 g    | Mash    | ---  |