

# Czarna perła

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- 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