

# Czarny Magister

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **26**
- SRM **43.2**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3.8 kg (71.7%)	80 %	7
Grain	Jęczmień prażony	0.2 kg (3.8%)	55 %	1000
Grain	Strzegom Czekoladowy ciemny	0.3 kg (5.7%)	68 %	1200
Grain	Strzegom Karmel 300	0.4 kg (7.5%)	70 %	350
Grain	Strzegom Barwiący	0.2 kg (3.8%)	68 %	1300
Grain	Płatki owsiane	0.4 kg (7.5%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Boil	Citra	10 g	10 min	12 %

## Yeasts

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