

CZEKOLADOWY STOUCIK MNIAM

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **76**
- SRM **36.5**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **0 %**
- Size with trub loss **25 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|---------------|-------|------|
| Grain | Colorado Pale Base | 5 kg (75.8%) | 79 % | 6 |
| Grain | Caraaroma | 0.5 kg (7.6%) | 78 % | 400 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.5 kg (7.6%) | 73 % | 1001 |
| Grain | Płatki owsiane | 0.5 kg (7.6%) | 85 % | 3 |
| Grain | Carafa III | 0.1 kg (1.5%) | 70 % | 1034 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Warrior | 34 g | 60 min | 15.1 % |
| Boil | Magnum | 20 g | 60 min | 13 % |
| Boil | Perle | 15 g | 15 min | 5 % |
| Boil | Perle | 15 g | 5 min | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------------|------|--------|--------|------------------|
| FM13 Irlandzkie Ciemności | Ale | Liquid | 100 ml | Fermentum Mobile |