

# 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 - Pszeniczny Czekoladowy	0.25 kg (5.4%)	73 %	1001
Grain	Fawcett - Pale Chocolate	0.25 kg (5.4%)	71 %	550
Grain	Płatki owsiane	0.3 kg (6.5%)	85 %	3
Grain	Monachijski 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 Sen	Ale	Slant	100 ml	Fermentum Mobile

## Extras

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