

Czarna perła

- 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 |