

# 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