

Mokre Sny Minionków

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **25**
- SRM **27.8**
- 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 **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|----------------|-------|------|
| Grain | Viking Pale Ale malt | 3.5 kg (57.4%) | 80 % | 5 |
| Grain | Słód owsiany Fawcett | 0.5 kg (8.2%) | 61 % | 5 |
| Grain | Strzegom Karmel 300 | 1.2 kg (19.7%) | 70 % | 299 |
| Grain | Castlemalting Palone ziarno jęczmienia | 0.1 kg (1.6%) | 65 % | 1100 |
| Grain | Karmelowy Jasny 30EBC | 0.8 kg (13.1%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------|--------|--------|------------|
| Boil | Alta | 25 g | 40 min | 11 % |