

Czarny Magister

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **26**
- SRM **43.2**
- 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 **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|----------------|-------|------|
| Grain | Briess - Pale Ale Malt | 3.8 kg (71.7%) | 80 % | 7 |
| Grain | Jęczmień prażony | 0.2 kg (3.8%) | 55 % | 1000 |
| Grain | Strzegom Czekoladowy ciemny | 0.3 kg (5.7%) | 68 % | 1200 |
| Grain | Strzegom Karmel 300 | 0.4 kg (7.5%) | 70 % | 350 |
| Grain | Strzegom Barwiący | 0.2 kg (3.8%) | 68 % | 1300 |
| Grain | Płatki owsiane | 0.4 kg (7.5%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 20 g | 60 min | 10 % |
| Boil | Citra | 10 g | 10 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Safale |