

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 | --- |