

# CZARNY CLOWN Mikkeler

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **38**
- SRM **34.6**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **15.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

## Steps

- Temp **67 C**, Time **75 min**

## Mash step by step

- Heat up **9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **75 min** at **67C**
- Sparge using **9.9 liter(s)** of **76C** water or to achieve **15.9 liter(s)** of wort

## Fermentables

| Type  | Name                           | Amount         | Yield | EBC  |
|-------|--------------------------------|----------------|-------|------|
| Grain | słód pilzneński                | 1 kg (33.3%)   | 78 %  | 2    |
| Grain | Słód pszeniczny                | 0.5 kg (16.7%) | 82 %  | 5    |
| Grain | Honey Malt                     | 0.4 kg (13.3%) | 80 %  | 15   |
| Grain | Płatki owsiane                 | 0.2 kg (6.7%)  | 85 %  | 3    |
| Grain | Barley, Torrefied              | 0.3 kg (10%)   | 79 %  | 4    |
| Grain | Fawcett - Brown                | 0.3 kg (10%)   | 72 %  | 180  |
| Grain | Strzegom<br>Czekoladowy ciemny | 0.3 kg (10%)   | 68 %  | 1200 |

## Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Centennial | 10 g   | 90 min | 8.8 %      |
| Boil    | Chinook    | 5 g    | 90 min | 12.4 %     |
| Boil    | Cascade    | 5 g    | 90 min | 7 %        |
| Boil    | Cascade    | 25 g   | 1 min  | 7 %        |

## Yeasts

| Name                         | Type | Form   | Amount | Laboratory       |
|------------------------------|------|--------|--------|------------------|
| FM13 Irlandzkie<br>Ciemności | Ale  | Liquid | 240 ml | Fermentum Mobile |

## Extras

| Type   | Name | Amount | Use for   | Time     |
|--------|------|--------|-----------|----------|
| Flavor | kawa | 28 g   | Secondary | 2 day(s) |