

# Czorne 2018

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **30**
- SRM **26.3**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 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)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **13.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (80%)	80 %	6
Grain	Carafa III Special	0.3 kg (6%)	70 %	1300
Grain	Słód Carawheat	0.3 kg (6%)	68 %	120
Adjunct	płatki owsiane	0.4 kg (8%)	--- %	3.5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	30 g	55 min	7 %
Aroma (end of boil)	East Kent Goldings	11 g	60 min	5.1 %

## Yeasts

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