

# Mokre Sny Minionków

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- 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 %