

# Mrok

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **31**
- SRM **40.9**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **85 min**
- Evaporation rate **10 %/h**
- Boil size **30.1 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	3 kg (47.5%)	80 %	8
Grain	Monachijski	1 kg (15.8%)	80 %	16
Grain	Słód owsiany Fawcett	1 kg (15.8%)	61 %	5
Grain	caraaroma	0.5 kg (7.9%)	80 %	350
Grain	Fawcett - Pszeniczny Czekoladowy	0.5 kg (7.9%)	73 %	1001
Grain	Jęczmień palony	0.31 kg (4.9%)	55 %	1050

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	50 g	60 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	100 ml	---