Czekoladka

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **35**
- SRM **40.9**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **13.2 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.1 liter(s)**
- Total mash volume **13.4 liter(s)**

Steps

- Temp **69 C**, Time **60 min**

Mash step by step

- Heat up **10.1 liter(s)** of strike water to **77.1C**
- Add grains
- Keep mash **60 min** at **69C**
- Sparge using **6.5 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	1.75 kg *(52.2%)*	83 %	6
Grain	Czekoladowy	0.25 kg *(7.5%)*	60 %	1200
Grain	Strzegom Karmel 150	0.25 kg *(7.5%)*	75 %	150
Grain	Płatki owsiane	0.5 kg *(14.9%)*	85 %	3
Grain	Fawcett - Pszeniczny Czekoladowy	0.1 kg *(3%)*	73 %	1001
Grain	Żytni	0.5 kg *(14.9%)*	85 %	8

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	25 g	60 min	5.1 %
Boil	East Kent Goldings	25 g	10 min	5.1 %

Yeasts

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