

3# SS Special Stout

- Gravity **13.8 BLG**
- ABV ---
- IBU **31**
- SRM **43.6**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **19.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Carafa II	0.5 kg (8.5%)	70 %	1100
Grain	Viking Pale Ale malt	3 kg (50.8%)	80 %	5
Grain	Weyermann - Dark Wheat Malt	0.5 kg (8.5%)	85 %	14
Grain	Fawcett - Brown	0.5 kg (8.5%)	72 %	180
Adjunct	Platki owsiane	0.4 kg (6.8%)	85 %	3
Grain	Smoked Malt - grusza viking malt	1 kg (16.9%)	80 %	18

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	60 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	10 g	30 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	10 g	10 min	15.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale

Extras

Type	Name	Amount	Use for	Time
Flavor	kawa	30 g	Mash	60 min