

SS4

- Gravity **15.4 BLG**
- ABV ---
- IBU **26**
- SRM **43.2**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **67 C**, Time **70 min**
- Temp **67 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **10 min** at **67C**
- Keep mash **70 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **19.2 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|-----------------|--------|------|
| Grain | Strzegom Pale Ale | 3 kg (40.3%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ I | 1.5 kg (20.1%) | 79 % | 16 |
| Grain | Strzegom Karmel 150 | 0.5 kg (6.7%) | 75 % | 150 |
| Grain | Strzegom Czekoladowy ciemny | 0.5 kg (6.7%) | 68 % | 1200 |
| Grain | Płatki owsiane | 1 kg (13.4%) | 85 % | 3 |
| Sugar | Candi Sugar, Dark | 0.95 kg (12.8%) | 78.3 % | 542 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---|------------------------|--------|--------|------------|
| Boil | bez chmielu | 0 g | 10 min | 1 % |
| timer: 10min | | | | |
| Boil | Columbus/Tomahawk/Zeus | 10 g | 60 min | 12.5 % |
| Boil | Centennial | 10 g | 60 min | 9.4 % |
| Boil | Chinook | 10 g | 60 min | 11.3 % |
| timer: 45min później dodać laktozę (15min) | | | | |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|--------------------|---------|--------|----------|--------|
| Spice | laktoza | 500 g | Boil | 15 min |
| Spice | wanilia | 5 g | Bottling | --- |
| macerowana w wódce | | | | |