

## SS4

- Gravity **15.4 BLG**
- ABV **6.5 %**
- 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<br>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 |         |        |          |        |