

3# SS Specjal 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 |