

SS6

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **28**
- SRM **40.2**
- 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 **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

Steps

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

Mash step by step

- Heat up **20.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **18.6 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2 kg (29.4%)	85 %	7
Grain	Strzegom Pilzneński	1 kg (14.7%)	80 %	4
Grain	Weyermann pszeniczny jasny	1 kg (14.7%)	80 %	5
Grain	Monachijski - CastleMalting	0.5 kg (7.4%)	82 %	14
Grain	Strzegom Karmel 150	0.4 kg (5.9%)	75 %	150
Grain	Castle Cafe	0 kg	75.5 %	500
Grain	Strzegom Czekoladowy ciemny	0.5 kg (7.4%)	68 %	1000
Grain	Extra black	0.2 kg (2.9%)	65 %	1200
Grain	Płatki owsiane	0.6 kg (8.8%)	85 %	3
Grain	Extra black	0.2 kg (2.9%)	65 %	1400
Grain	Rice, Flaked	0.4 kg (5.9%)	70 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	15 g	60 min	11.2 %

Boil	Lublin (Lubelski)	35 g	60 min	4 %
Boil	Lublin (Lubelski)	20 g	10 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Safbrew BE-256	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Other	łuska gryczana	500 g	Mash	10 min
Fining	mech irlandzki	7 g	Boil	10 min
Spice	łuska kakaowca	400 g	Boil	20 min