

## 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 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				