

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 |