

Baza Oatmeal Stout 14 BLG

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **35**
- SRM **34.1**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **19.1 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **14.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **7.1 liter(s)** of **76C** water or to achieve **17.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Pilzneński | 1.5 kg (35.3%) | 81 % | 4 |
| Grain | Strzegom Monachijski typ II | 1.2 kg (28.2%) | 79 % | 22 |
| Grain | Viking Pale Ale malt | 0.5 kg (11.8%) | 80 % | 5 |
| Grain | Płatki owsiane | 0.4 kg (9.4%) | 85 % | 3 |
| Grain | Carafa III | 0.4 kg (9.4%) | 70 % | 1034 |
| Grain | Strzegom Karmel 150 | 0.25 kg (5.9%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil | Sybilla | 40 g | 60 min | 6 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 30 g | 5 min | 3.5 % |