

# Baza Oatmeal Stout 14 BLG

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- 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 %