

# BABOK

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU ---
- SRM **37.6**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **1500 liter(s)**
- Trub loss **5 %**
- Size with trub loss **1575 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **1815 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **1140 liter(s)**
- Total mash volume **1520 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **1140 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **1055 liter(s)** of **76C** water or to achieve **1815 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	250 kg (58.8%)	81 %	4
Grain	Pszeniczny	25 kg (5.9%)	85 %	4
Grain	weyermann - cararoma	25 kg (5.9%)	83 %	400
Adjunct	Płatki owsiane	45 kg (10.6%)	85 %	3
Grain	Barley, Flaked	30 kg (7.1%)	70 %	4
Grain	Jęczmień palony	20 kg (4.7%)	55 %	985
Grain	Carafa	10 kg (2.4%)	70 %	664
Grain	Fawcett - Pszeniczny Czekoladowy	20 kg (4.7%)	73 %	1001