

BABOK

- 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 |