

## Oat Bill Stout (Oatmeal Stout)

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **38**
- SRM **34.4**
- Style **Oatmeal Stout**

### Batch size

- Expected quantity of finished beer **9.5 liter(s)**
- Trub loss **7 %**
- Size with trub loss **10.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **11 %/h**
- Boil size **13.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.3 liter(s)**
- Total mash volume **11.9 liter(s)**

### Steps

- Temp **69 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **9.3 liter(s)** of strike water to **77.3C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **10 min** at **78C**
- Sparge using **7 liter(s)** of **76C** water or to achieve **13.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Soufflet - Pale Ale	1.5 kg (47.6%)	80 %	6
Grain	Castle malting - Wheat Blanc	0.5 kg (15.9%)	80 %	5
Grain	Caraaroma	0.4 kg (12.7%)	78 %	350
Grain	Castle Malting - Cafe light	0.25 kg (7.9%)	75 %	250
Grain	Platki owsiane	0.4 kg (12.7%)	85 %	3
Grain	Weyermann - Carafa III	0.1 kg (3.2%)	70 %	1400

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	30 min	13.5 %
Boil	East Kent Goldings	20 g	7 min	5.1 %
Boil	Magnum	5 g	7 min	13.5 %
Boil	East Kent Goldings	15 g	1 min	5.1 %
Dry Hop	East Kent Goldings	15 g	3 day(s)	5.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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Lallemand - Lalbrew London English-style	Ale	Slant	150 ml	---
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### Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski	2 g	Mash	60 min