

# 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 |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|   |     |       |        |     |
|---|-----|-------|--------|-----|
| Lallemand - Lalbrew<br>London English-style | Ale | Slant | 150 ml | --- |
|---|-----|-------|--------|-----|

### Extras

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