

Oat Bill Stout (Oatmeal Stout)

- Gravity **16.1 BLG**
- ABV ---
- IBU **46**
- SRM **37.6**
- 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 **12.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.9 liter(s)**
- Total mash volume **14 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **10.9 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **4.8 liter(s)** of **76C** water or to achieve **12.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (64.4%)	80 %	6
Grain	Caraaroma	0.4 kg (12.9%)	78 %	350
Grain	Fawcett - Brown	0.3 kg (9.7%)	72 %	180
Grain	Platki owsiane	0.3 kg (9.7%)	85 %	3
Grain	Weyermann - Carafa III	0.106 kg (3.4%)	70 %	1400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	15 g	30 min	14.3 %
Boil	East Kent Goldings	20 g	7 min	5.1 %
Boil	Admiral	5 g	7 min	14.3 %
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
Safale US-05	Ale	Dry	6.5 g	Fermentis