

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 |