

Oatmeal Stout

Oatmeal Stout (13 C)

Type: Partial Mash
Batch Size: 5.00 gal
Boil Size: 4.27 gal
Boil Time: 60 min
End of Boil Vol: 3.90 gal
Final Bottling Vol: 4.60 gal
Fermentation: Ale, Two Stage

Date: 27 Jun 2015
Brewer: Dave Russell
Asst Brewer:
Equipment: Pot and Cooler (5 Gal/19 L) -
 Extract/Partial Mash
Efficiency: 45.00 %
Est Mash Efficiency: 61.4 %
Taste Rating: 30.0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU
4 lbs	Pale Malt (6 Row) US (2.0 SRM)	Grain	1	36.4 %
1 lbs	Caramel/Crystal Malt -120L (120.0 SRM)	Grain	2	9.1 %
1 lbs	Oats, Flaked (1.0 SRM) <i>Roasted</i>	Grain	3	9.1 %
8.0 oz	Barley, Flaked (1.7 SRM) <i>Roasted</i>	Grain	4	4.5 %
8.0 oz	Black (Patent) Malt (500.0 SRM)	Grain	5	4.5 %
1.00 oz	Northdown [6.20 %] - Boil 40.0 min	Hop	6	16.2 IBUs
3 lbs	Dark Liquid Extract [Boil for 30 min](17.5 SRM)	Extract	7	27.3 %
1 lbs	Brown Sugar, Dark [Boil for 30 min](50.0 SRM)	Sugar	8	9.1 %
1.00 Items	Whirlfloc Tablet (Boil 15.0 mins)	Fining	9	-
1.00 oz	Goldings, East Kent [6.47 %] - Boil 10.0 min	Hop	10	7.0 IBUs
2.0 pkg	SafBrew Specialty Ale (DCL/Fermentis #T-58) [23.66 ml]	Yeast	11	-
1.00 tbsp	Yeast Nutrient (Primary 3.0 days)	Other	12	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1.052 SG
Est Final Gravity: 1.009 SG
Estimated Alcohol by Vol: 5.6 %
Bitterness: 27.6 IBUs
Est Color: 31.1 SRM

Measured Original Gravity: 1.052 SG
Measured Final Gravity: 1.016 SG
Actual Alcohol by Vol: 4.7 %
Calories: 174.9 kcal/12oz

Mash Profile

Mash Name: Single Infusion, Full Body, Batch
 Sparge
Sparge Water: 2.92 gal
Sparge Temperature: 168.0 F
Adjust Temp for Equipment: FALSE

Total Grain Weight: 11 lbs
Grain Temperature: 72.0 F
Tun Temperature: 72.0 F
Mash PH: 5.20

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 9.75 qt of water at 167.0 F	156.0 F	45 min

Sparge: Batch sparge with 2 steps (0.66gal, 2.26gal) of 168.0 F water

Mash Notes: Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

Carbonation and Storage

Carbonation Type: Bottle
Pressure/Weight: 3.29 oz
Keg/Bottling Temperature: 70.0 F
Fermentation: Ale, Two Stage

Volumes of CO2: 2.3
Carbonation Used: Bottle with 3.29 oz Table
 Sugar
Age for: 30.00 days
Storage Temperature: 65.0 F

Notes

Created with BeerSmith

Dave Russell