

Oatmeal Stout

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Type: All Grain

Date: 02/01/2010

Batch Size (fermenter): 5.25 gal

Brewer: Tate Eskew

Boil Size: 7.05 gal

Asst Brewer:

Boil Time: 90 min

Equipment: Pot and Cooler (5 Gal/19 L) - All Grain

End of Boil Volume: 6.24 gal

Brewhouse Efficiency: 70.00 %

Final Bottling Volume: 4.85 gal

Est Mash Efficiency: 80.0 %

Fermentation: Ale, Two Stage

Taste Rating(out of 50): 30.0

Taste Notes:

Ingredients

<u>Ingredients</u>				
Amt	Name	Type	#	%/IBU
7 lbs	Pale Malt (2 Row) US (2.0 SRM)	Grain	1	58.3 %
2 lbs	Oats, Flaked (1.0 SRM)	Grain	2	16.7 %
1 lbs	Caramel/Crystal Malt -120L (120.0 SRM)	Grain	3	8.3 %
8.0 oz	Cara-Pils/Dextrine (2.0 SRM)	Grain	4	4.2 %
8.0 oz	Chocolate Malt (350.0 SRM)	Grain	5	4.2 %
8.0 oz	Roasted Barley (300.0 SRM)	Grain	6	4.2 %
4.0 oz	Barley, Flaked (1.7 SRM)	Grain	7	2.1 %
4.0 oz	Black (Patent) Malt (500.0 SRM)	Grain	8	2.1 %
1.00 oz	Northern Brewer [8.50 %] - Boil 60.0 min	Hop	9	27.4 IBUs
0.75 oz	Cluster [7.00 %] - Boil 15.0 min	Hop	10	8.4 IBUs
1.0 pkg	Irish Ale (Wyeast Labs #1084) [124.21 ml]	Yeast	11	-

Beer Profile

Est Original Gravity: 1.056 SG

Measured Original Gravity: 1.046 SG

Est Final Gravity: 1.016 SG

Measured Final Gravity: 1.010 SG

Estimated Alcohol by Vol: 5.2 %

Actual Alcohol by Vol: 4.7 %

Bitterness: 35.8 IBUs

Calories: 151.6 kcal/12oz

Est Color: 34.6 SRM

Mash Profile

Mash Name: Single Infusion, Full Body, Batch Sparge

Total Grain Weight: 12 lbs

Sparge Water: 4.99 gal

Grain Temperature: 72.0 F

Sparge Temperature: 168.0 F

Tun Temperature: 72.0 F

Adjust Temp for Equipment: TRUE

Mash PH: 5.20

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 15.00 qt of water at 171.5 F	156.0 F	45 min