

## White Stout - 5%

### Oatmeal Stout

Author: Brough Brewing

Type: All Grain

IBU : 28 (Tinseth)  
BU/GU : 0.6  
Colour : 15 EBC  
Carbonation : 2.5 CO2-vol

Pre-Boil Gravity : 1.036  
Original Gravity : 1.047  
Final Gravity : 1.009

### Fermentables (1.17 kg)

813 g - Pale Malt 6.5 EBC (69.6%)  
102 g - Cherry Smoked Malt 10 EBC (8.7%)  
102 g - Rolled Oats 2.7 EBC (8.7%)  
76 g - Crystal Light 104 EBC (6.5%)  
76 g - Flaked Barley 3.2 EBC (6.5%)

### Hops (15.3 g)

60 min - 10 g - Fuggle - 5.2% (26 IBU)

### Hop Stand

20 min hopstand @ 80 °C  
20 min - 5.3 g - Fuggle - 5.2% (2 IBU)

### Miscellaneous

Mash - 0.64 g - Baking Soda (NaHCO3)  
^ Lot # 41190621/3  
^ Brouwstore (NL) 003.106.2  
Mash - 2.24 g - Calcium Chloride (CaCl2) 33 %...  
^ Lot # 115038  
^ Brouwstore (NL) 055.035.0  
Mash - 0.63 g - Canning Salt (NaCl)  
^ Albert Heijn (NL)  
Mash - 0.92 g - Epsom Salt (MgSO4)  
^ Lot # /2119000091  
^ Brouwstore (NL) 055.027.7  
Mash - 0.91 g - Gypsum (CaSO4)  
^ The Malt Miller (UK) CHE-03-004  
Mash - 0.7 ml - Lactic Acid 80% 80%  
^ Lot # 20200213  
^ Brouwstore (NL) 003.002.3  
Primary - 26.667 g - Cacao Nibs  
Primary - 13.333 g - Coffee Beans  
^ Whole bean, do not crush or grind  
Primary - 4 ml - Queen Pure Vanilla Extract

### Yeast

0.3 pkg - Fermentis Safale American US-05

### 01 Brouwpunt 5L (60min) (rev 4)

Batch Size : 5.6 L  
Boil Size : 7.76 L  
Post-Boil Vol : 5.96 L

Mash Water : 3.51 L  
Sparge Water : 5.49 L  
Boil Time : 60 min  
Total Water : 9 L



15 EBC

Brewhouse Efficiency: 71.8%  
Mash Efficiency: 73.3%

### Mash Profile

Protein rest plus beta- and alpha- amylase rests  
54 °C - Strike Temp  
50 °C - 15 min - Temperature  
63 °C - 30 min - Temperature  
70 °C - 30 min - Temperature

### Fermentation Profile

Ale  
20 °C - 14 days - Primary

### Water Profile

NL Spa Reine Flat Mineral Water ([www.ah.nl](http://www.ah.nl)) (...  
Ca 58 Mg 12 Na 50 Cl 100 SO 100 HCO 68

SO/Cl ratio: 1  
Mash pH: 5.39  
Sparge pH: 6

### Measurements

Mash pH:  
Boil Volume:  
Pre-Boil Gravity:  
Post-Boil Kettle Volume:  
Original Gravity:  
Fermenter Top-Up:  
Fermenter Volume:  
Final Gravity:  
Bottling Volume:

### Recipe Notes

This is a combination of various recipes from various sources.  
<https://beerandbrewing.com/amp/considering-the-white-stout>  
<https://recipe.brewfather.app/0nIlBeC0jEVv9HMwNG1SHyn1bUejG4>