

AnOtter Oatmeal and Black Treacle Stout - 4.9%

Oatmeal Stout

Author: The Thirsty Otter

Type: All Grain

IBU : 35 (Tinseth)
 BU/GU : 0.7
 Colour : 58 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.035
 Original Gravity : 1.050
 Final Gravity : 1.013

Fermentables (1.38 kg)

1 kg - Maris Otter Malt 6 EBC (72.5%)
 ^ Lot # 2500001777621 (12.05.2023)
 ^ Brouwmaatje (NL) BM-BL.051.513.2/1
 110 g - Chateau Oat 2.3 EBC (8%)
 90 g - 10 min - Boil - Black Treacle 197 EBC...
 ^ Lot # P 3 011111 (06.03.2023)
 ^ Tesco, Hull
 60 g - 30 min - Steep - Chateau Chocolat Ligh...
 60 g - Chateau Crystal 150 EBC (4.4%)
 ^ Lot # 2500005818412 (01.02.2023)
 ^ Brouwmaatje (NL) BM-BL. 051.619.25/1
 60 g - 30 min - Steep - Roasted Barley 1000 E...
 ^ Brouwmaatje (NL) BM-BL.051.100.6

Hops (15 g)

60 min - 15 g - Bramling Cross (Whole) - 5% (...
 ^ Lot # 20220903
 ^ Home grown by The Thirsty Otter

Miscellaneous

Mash - 1.47 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.75 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 0.37 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 0.68 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.3 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

Yeast

0.3 pkg - Lallemant (LalBrew) Nottingham Yeast
 ^ Lot # 10802150447711X
 ^ Brouwmaatje (NL) BM-BL.050.600.6

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



58 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
 72.1 °C - Strike Temp
 66 °C - 60 min - Temperature

Fermentation Profile

01 Ale + DR + Conditioning
 18 °C - 10 days - Primary
 21 °C - 4 days - Diacetyl rest
 18 °C - 14 days - Carbonation
 18 °C - 28 days - Conditioning

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
 Ca 42 Mg 6 Na 36 Cl 90 SO 62 HCO 17

SO/Cl ratio: 0.7
 Mash pH: 5.4
 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

Inspired by DerbyshireNick@homebrewtalk.com

<https://www.homebrewtalk.com/threads/oatmeal-and-black-treacle-stout.526520/>