

Isengrim - 4.7%

Oatmeal Stout

Author: The Thirsty Otter

Type: All Grain

IBU : 30 (Tinseth)
BU/GU : 0.59
Colour : 62 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.037
Original Gravity : 1.048
Total Gravity : 1.050
Final Gravity : 1.014

Fermentables (1.38 kg)

1 kg - Maris Otter Pale Ale Malt 5.9 EBC (72.5%)
^ The Malt Miller (UK) MAL-00-036
200 g - 30 min - Steep - Pale Chocolate Malt...
^ The Malt Miller (UK) MAL-02-011
150 g - Oat Malt 4 EBC (10.9%)
^ The Malt Miller (UK) MAL-00-003
30 g - 30 min - Steep - Roasted Barley 1300 E...
^ The Malt Miller (UK) MAL-02-007
30 g - Bottling - Sugar, Table (Sucrose) 2 EBC
^ Albert Heijn (NL)

Hops (32 g)

30 min - 10 g - Fuggle (Whole) - 5% (18 IBU)
^ Worcester Hop Shop (UK)
15 min - 7 g - Fuggle (Whole) - 5% (8 IBU)
^ Worcester Hop Shop (UK)

Hop Stand

15 min hopstand @ 80 °C
15 min - 15 g - Fuggle (Whole) - 5% (4 IBU)
^ Worcester Hop Shop (UK)

Miscellaneous

Mash - 0.64 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 2.23 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.63 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 0.91 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 - 0.8 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3
Mash - 4.14 l - NL Spa Reine Flat Mineral Water
^ AH (NL)
Sparge - 5.06 l - NL Spa Reine Flat Mineral W...
^ AH (NL)
60 min - Boil - 0.15 g - Lipohop K
^ The Malt Miller (UK) CH-03-013
10 min - Boil - 1 g - Irish Moss
^ Brouwstore (NL) 125.249.1
10 min - Boil - 0.05 g - Lallemand Servomyces
^ Lot # 154001112904ABV

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

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

Mash Water : 3.45 L
Sparge Water : 5.53 L
Boil Time : 60 min
Total Water : 8.98 L



62 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

04 High fermentability (60 min)
71 °C - Strike Temp
65 °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

NL Spa Reine Flat Mineral Water (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:

Isengrim

Recipe Notes

Steep the roasted barley and pale chocolate malt in 0.750 L of wort.
Add the steeped roast barley and pale chocolate malt at the end of the mash.