

Raspberry Oats - 6.7%

Oatmeal Stout

Author: George@homebrewinguk.com

Type: All Grain

IBU : 0 (Tinseth)
BU/GU : 0
Colour : 52 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.041
Original Gravity : 1.061
Final Gravity : 1.010

Fermentables (1.56 kg)

1.01 kg - Pale Ale Malt 5.5 EBC (64.7%)
^ The Malt Miller (UK) MAL-00-042
140 g - Flaked Malted Oats 4 EBC (9%)
122 g - Dextrin Malt 3 EBC (7.8%)
111 g - Raspberry Jam 6 EBC (7.1%)
^ Asda (UK)
61 g - 10 min - Boil - Spray Dried Malt Extra...
^ The Malt Miller (UK) EXT-00-006
49 g - 30 min - Steep - Chocolate Malt 950 EB...
^ The Malt Miller (UK) MAL-02-004
49 g - Crystal 400 450 EBC (3.1%)
18 g - 30 min - Steep - Black Malt 1340 EBC (...
^ The Malt Miller (UK) MAL-02-008

Miscellaneous

Mash - 1.49 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.77 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 0.37 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 0.69 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Mash - 0.2 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3
Mash - 0.243 items - Pecolase
15 min - Boil - 0.122 items - Protafloc

Yeast

0.2 pkg - White Labs Hornindal Kveik Ale Yeas...

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

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

Mash Water : 3.96 L
Sparge Water : 5.19 L
Boil Time : 60 min
Total Water : 9.15 L



52 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
71 °C - Strike Temp
65 °C - 60 min - Temperature

Fermentation Profile

10 Kveik
33 °C - 7 days - Primary

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: 5.39
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: