

Dry Stout (20231218) - 4.5%

Oatmeal Stout

Author: Cheshire Cat@homebrewinguk.com

Type: All Grain

IBU : 45 (Tinseth)
 BU/GU : 0.98
 Colour : 64 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.037
 Original Gravity : 1.046
 Final Gravity : 1.012

Fermentables (1.25 kg)

934 g - Maris Otter 5.5 EBC (74.8%)
 ^ The Malt Miller (UK) MAL-00-038
 94 g - Flaked Barley 3 EBC (7.5%)
 ^ The Malt Miller (UK) MAL-03-005
 94 g - Golden Naked Oats 18 EBC (7.5%)
 93 g - 30 min - Steep - Roasted Barley 1300 E...
 ^ The Malt Miller (UK) MAL-02-007
 33 g - 30 min - Steep - Chocolate Malt 950 EB...
 ^ The Malt Miller (UK) MAL-02-004

Hops (7.8 g)

45 min - 7.8 g - Admiral (T90) - 12.6% (45 IBU)
 ^ The Malt Miller (UK) HOP-04-011

Miscellaneous

Mash - 0.6 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 2.11 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.6 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 0.87 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 0.86 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

Yeast

0.5 pkg - CrossMyLoof Midland

01 Brouwpunt 5L (45min) (rev 4)

Batch Size : 5.6 L
 Boil Size : 7.31 L
 Post-Boil Vol : 5.96 L

Mash Water : 3.37 L
 Sparge Water : 5.14 L
 Boil Time : 45 min
 Total Water : 8.51 L



64 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
 68.7 °C - Strike Temp
 63 °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 58 Mg 12 Na 50 Cl 100 SO 100 HCO 67

SO/Cl ratio: 1
 Mash pH: 5.38
 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

Target: OG = 1.046.