

## 31 Isengrim - 4.7%

### Oatmeal Stout

Author: The Thirsty Otter

Type: All Grain

IBU : 31 (Tinseth)  
 BU/GU : 0.62  
 Colour : 75 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% (19 IBU)  
 ^ Worcester Hop Shop (UK)  
 15 min - 7 g - Fuggle (Whole) - 5% (9 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)

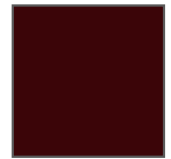
### Miscellaneous

Mash - 0.65 g - Baking Soda (NaHCO3)  
 ^ Lot # 41190621/3  
 ^ Brouwstore (NL) 003.106.2  
 Mash - 2.28 g - Calcium Chloride (CaCl2) 33 %...  
 ^ Lot # 115038  
 ^ Brouwstore (NL) 055.035.0  
 Mash - 0.65 g - Canning Salt (NaCl)  
 ^ Albert Heijn (NL)  
 Mash - 0.94 g - Epsom Salt (MgSO4)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 0.93 g - Gypsum (CaSO4)  
 ^ The Malt Miller (UK) CHE-03-004  
 Mash - 0.1 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



75 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 59 Mg 12 Na 51 Cl 102 SO 103

SO/Cl ratio: 1

Mash pH: 5.61

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:

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## Recipe Notes

Malt is ordered with standard crush @ The Malt Miller (<https://www.themaltmiller.co.uk/>).

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.