

## 13 Isengrim - 5.5%

### Oatmeal Stout

Author: My Plonk Beer

Type: All Grain

IBU : 28 (Tinseth)  
Color : 75 EBC  
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.035  
Post-Boil Gravity: 1.054  
Original Gravity : 1.056  
Final Gravity : 1.014

### Fermentables (1.41 kg)

1 kg - Maris Otter Pale Ale Malt 5.9 EBC (70.9%)  
200 g - Pale Chocolate Malt 525 EBC (14.2%)  
150 g - Oat Malt 4 EBC (10.6%)  
30 g - Roasted Barley 1300 EBC (2.1%)  
30 g - Bottling - Sugar, Table (Sucrose) 2 EB...

### Hops (30 g)

30 min - 10 g - Fuggle - 5% (19 IBU)  
10 min - 5 g - Fuggle - 5% (5 IBU)

### Hop Stand

15 min hopstand @ 80 °C  
15 min - 15 g - Fuggle - 5% (4 IBU)

### Miscellaneous

Mash - 0.85 ml - Calcium Chloride (CaCl2) 33...  
Mash - 0.7 ml - Lactic Acid 80% 80%  
60 min - Boil - 0.15 g - Lipohop K  
10 min - Boil - 1 g - Irish Moss  
10 min - Boil - 1 items - Wort Chiller  
Bottling - 15 items - Steinie bottle 33 cl (s...

### Yeast

0.5 pkg - Mangrove Jack's Empire Ale Yeast M15

### 01 Brouwpunt 5L (60min) (rev 2)

Batch Size : 5.6 L  
Boil Size : 9.16 L  
Post-Boil V.: 5.96 L

Mash Water : 4.14 L  
Sparge Water: 4 L  
Boil Time : 60 min  
Top-Up Water: 2.46 L  
Total Water : 10.6 L

Brewhouse Efficiency: 71.8%  
Mash Efficiency : 73.3%



75 EBC

### Mash Profile

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

### Fermentation Profile

Ale  
20 °C - 14 days - Primary

### Water Profile

NL Hoofddorp Rein Tap Water (2020-Q1 WQR) (Du...  
Ca 51 Mg 9 Na 67 Cl 17 SO 44

SO/Cl ratio: 2.5  
Mash pH : 5.4

### Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:

### Recipe Notes

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