

31 Isengrim - 5.5%

Oatmeal Stout

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Type: All Grain

IBU : 30 (Tinseth)
 Colour : 75 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.041
 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 (32 g)

30 min - 10 g - Fuggle - 5% (18 IBU)
 15 min - 7 g - Fuggle - 5% (9 IBU)

Hop Stand

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

Miscellaneous

Mash - 1.27 ml - Calcium Chloride (CaCl2) 33...
 Mash - 1 g - Epsom Salt (MgSO4)
 Mash - 0.5 ml - Lactic Acid 80% 80%
 Mash - 3 items - pH paper strips 5.2 - 6.8
 60 min - Boil - 0.15 g - Lipohop K
 10 min - Boil - 1 g - Irish Moss
 10 min - Boil - 0.05 g - Lallemand Servomyces
 10 min - Boil - 1 items - Wort Chiller
 Bottling - 15 items - 33 cl Steinie bottle (s...

Yeast

0.5 pkg - Mangrove Jack's Empire Ale Yeast M15

01 Brouwpunt 5L (60min) (rev 3)

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

Mash Water : 4.14 L
 Sparge Water : 4 L

Boil Time : 60 min
 HLT Water : 4 L
 Top-Up Water : 1.06 L
 Total Water : 9.2 L

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

Ale
 20 °C - 10 days - Primary

Water Profile

NL Hoofddorp Rein Tap Water (2020-Q1 WQR) (St...
 Ca 57 Mg 20 Na 67 Cl 100 SO 86

SO/Cl ratio: 0.9

Mash pH: 5.41

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:



75 EBC

Recipe Notes

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