

## Bath Ales - Dark Side (clone) - 4.3%

### Oatmeal Stout

Author: The Malt Miller / mwaite36

Type: All Grain

IBU : 25 (Tinseth)  
 Colour : 82 EBC  
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.033  
 Original Gravity : 1.043  
 Final Gravity : 1.010

### Fermentables (1.06 kg)

712 g - Maris Otter Pale Ale Malt 5.9 EBC (67...  
 ^ Lot # 67-200827-161058-155815-1/1  
 ^ The Malt Miller (UK) MAL-00-036  
 119 g - Chocolate Malt 950 EBC (11.3%)  
 ^ The Malt Miller (UK) MAL-02-004  
 119 g - Rolled Oats 2 EBC (11.3%)  
 ^ The Malt Miller (UK) MAL-03-009  
 95 g - Extra Dark Crystal Malt 400 EBC (9%)  
 ^ The Malt Miller (UK) MAL-01-004  
 12 g - Roasted Barley 1300 EBC (1.1%)  
 ^ The Malt Miller (UK) MAL-02-007

### Hops (6.8 g)

60 min - 6.8 g - Challenger (T90) - 7.2% (25...  
 ^ The Malt Miller (UK) HOP-04-000

### Miscellaneous

Mash - 0.53 ml - Calcium Chloride (CaCl2) 33...  
 ^ Lot # 115038  
 ^ Brouwstore (NL) 055.035.0  
 Mash - 0.52 g - Epsom Salt (MgSO4)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 0.53 g - Gypsum (CaSO4)  
 ^ The Malt Miller (UK) CHE-03-004

### Yeast

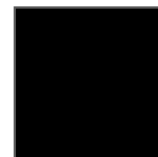
0.5 pkg - Mangrove Jack's Liberty Bell Ale M36  
 ^ The Malt Miller (UK) YEA-02-015

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

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

Mash Water : 3.17 L  
 Sparge Water : 5.72 L  
 Boil Time : 60 min  
 Total Water : 8.89 L

Brewhouse Efficiency: 71.8%  
 Mash Efficiency: 73.3%



82 EBC

### Mash Profile

01 One Step Mash (60 min)  
 73.3 °C - Strike Temp  
 67 °C - 60 min - Temperature  
 75 °C - 10 min - Mash Out

### Fermentation Profile

01 Ale + DR + Conditioning  
 18 °C - 10 days - Primary  
 21 °C - 4 days - Diacetyl rest  
 18 °C - 45 days - Conditioning

### Water Profile

NL Hoofddorp Rein Tap Water (2020-Q1 WQR) (St...  
 Ca 62 Mg 15 Na 67 Cl 84 SO 100

SO/Cl ratio: 1.2  
 Mash pH: 5.32

### 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: ABV = 4.5 %, IBU = 26, OG = 1.045, FG = 1.012