

Espe Oatmeal Stout - 5%

Oatmeal Stout

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Type: All Grain

IBU : 30 (Tinseth)
 BU/GU : 0.63
 Colour : 72 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.037
 Original Gravity : 1.048
 Final Gravity : 1.010

Fermentables (1.2 kg)

779 g - Maris Otter Pale Ale Malt 5.9 EBC (65%)
 ^ The Malt Miller (UK) MAL-00-036
 223 g - Flaked Barley 3 EBC (18.6%)
 ^ The Malt Miller (UK) MAL-03-005
 84 g - Flaked Oats Including Husk 2 EBC (7%)
 ^ The Malt Miller (UK) MAL-03-007
 84 g - Roasted Barley 1300 EBC (7%)
 ^ The Malt Miller (UK) MAL-02-007
 28 g - Chocolate Malt 950 EBC (2.3%)
 ^ The Malt Miller (UK) MAL-02-004

Hops (14.1 g)

60 min - 7.4 g - First Gold (T90) - 7.5% (28...
 ^ The Malt Miller (UK) HOP-04-006

Hop Stand

10 min hopstand @ 80 °C
 10 min - 6.7 g - First Gold (T90) - 7.5% (2 IBU)

Miscellaneous

Mash - 0.65 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 2.26 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.63 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 0.91 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 0.92 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004

Yeast

0.3 pkg - Omega ESPE Kveik OYL-090

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

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

Mash Water : 3.59 L
 Sparge Water : 5.44 L
 Boil Time : 60 min
 Total Water : 9.03 L



72 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
 73.3 °C - Strike Temp
 67 °C - 60 min - Temperature
 76 °C - 15 min - Sparge

Fermentation Profile

01 Ale + DR + Conditioning
 27 °C - 10 days - Primary
 30 °C - 4 days - Diacetyl rest
 26 °C - 14 days - Carbonation
 26 °C - 28 days - Conditioning

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
 Ca 59 Mg 12 Na 50 Cl 100 SO 100

SO/Cl ratio: 1
 Mash pH: 5.53
 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: ABV = 4.69 %, IBU = 30.08, EBC = 57.5, OG = 1.046, FG = 1.010, Mash pH = 5.6.