

## Oatmeal Stout - 6.3%

### Oatmeal Stout

Author: The Malt Miller / Jon Finch

Type: All Grain

IBU : 34 (Tinseth)  
 BU/GU : 0.52  
 Colour : 70 EBC  
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.048  
 Original Gravity : 1.063  
 Total Gravity : 1.065  
 Final Gravity : 1.017

### Fermentables (1.58 kg)

1.182 kg - Pale Ale Malt 5.5 EBC (74.9%)  
 ^ The Malt Miller (UK) MAL-00-042  
 133 g - Rolled Oats 2 EBC (8.4%)  
 ^ The Malt Miller (UK) MAL-03-009  
 118 g - Chocolate Malt 950 EBC (7.5%)  
 ^ The Malt Miller (UK) MAL-02-004  
 118 g - Crystal Malt 150 EBC (7.5%)  
 ^ The Malt Miller (UK) MAL-01-008  
 27 g - Bottling - Sugar, Table (Sucrose) 2 EB...  
 ^ Albert Heijn (NL)

### Hops (15 g)

60 min - 15 g - East Kent Goldings (EKG) - 5%...  
 ^ The Malt Miller (UK) HOP-04-001

### Miscellaneous

Mash - 0.66 g - Baking Soda (NaHCO3)  
 ^ Lot # 41190621/3  
 ^ Brouwstore (NL) 003.106.2  
 Mash - 2.32 g - Calcium Chloride (CaCl2) 33 %...  
 ^ Lot # 115038  
 ^ Brouwstore (NL) 055.035.0  
 Mash - 0.66 g - Canning Salt (NaCl)  
 ^ Albert Heijn (NL)  
 Mash - 0.95 g - Epsom Salt (MgSO4)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 0.95 g - Gypsum (CaSO4)  
 ^ The Malt Miller (UK) CHE-03-004  
 Mash - 0.4 ml - Lactic Acid 80% 80%  
 ^ Lot # 20200213  
 ^ Brouwstore (NL) 003.002.3

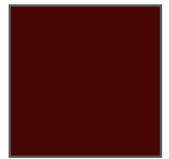
### Yeast

0.7 pkg - Neales Brewing Supplies Classic Eng...  
 ^ Lot # 03012001180611V  
 ^ The Malt Miller (UK) YEA-02-021

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

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

Mash Water : 4.65 L  
 Sparge Water : 4.72 L  
 Boil Time : 60 min  
 Total Water : 9.37 L



70 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

### Fermentation Profile

Ale  
 20 °C - 10 days - Primary  
 20 °C - 45 days - Conditioning

### Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...  
 Ca 58 Mg 12 Na 50 Cl 100 SO 100

SO/Cl ratio: 1  
 Mash pH: 5.39  
 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 = 6.0 %, IBU = 33.7, OG = 1.062, FG = 1.016  
 Fermentation temperature/steps: 18 .. 20 C for 7 .. 10 days until FG is achieved.  
<https://www.themaltmiller.co.uk/product/oatmeal-stout-jon-finch/>