

## Breakfast Stout (20220922) - 5%

### Oatmeal Stout

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Type: All Grain

IBU : 39 (Tinseth)  
 BU/GU : 0.75  
 Colour : 77 EBC  
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.040  
 Original Gravity : 1.052  
 Final Gravity : 1.014

### Fermentables (1.43 kg)

1.036 kg - Maris Otter Malt 6 EBC (72.5%)  
 ^ Lot # 2500001777621  
 ^ Brouwmaatje (NL) BM-BL.051.513.2/1  
 172 g - Rolled Oats 2 EBC (12%)  
 ^ The Malt Miller (UK) MAL-03-009  
 67 g - 30 min - Steep - Roasted Barley 1300 E...  
 56 g - Crystal Medium 175 EBC (3.9%)  
 ^ The malt Miller (UK) MAL-01-035  
 49 g - 30 min - Steep - Chocolate Malt 900 EB...  
 ^ Brouwmaatje (NL) 051.027.1/250gr  
 49 g - GoldSwaen Brown 220 EBC (3.4%)  
 ^ Brouwmaatje (NL) Goldswaen@Brown 1 Kg

### Hops (17.9 g)

60 min - 17.9 g - Fuggles - 4.5% (39 IBU)  
 ^ The Malt Miller (UK) HOP-04-002

### Miscellaneous

Mash - 0.65 g - Baking Soda (NaHCO3)  
 ^ Lot # 41190621/3  
 ^ Brouwstore (NL) 003.106.2  
 Mash - 2.28 g - Calcium Chloride (CaCl2) 33 %...  
 ^ Lot # 115038  
 ^ Brouwstore (NL) 055.035.0  
 Mash - 0.64 g - Canning Salt (NaCl)  
 ^ Albert Heijn (NL)  
 Mash - 0.92 g - Epsom Salt (MgSO4)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 0.93 g - Gypsum (CaSO4)  
 ^ The Malt Miller (UK) CHE-03-004  
 Mash - 0.6 ml - Lactic Acid 80% 80%  
 ^ Lot # 20200213  
 ^ Brouwstore (NL) 003.002.3

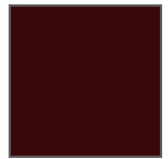
### Yeast

0.4 pkg - Wyeast Labs Irish Ale 1084  
 ^ Brouwmaatje (NL) BM-BL.050.150.2

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

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

Mash Water : 3.94 L  
 Sparge Water : 5.2 L  
 Boil Time : 60 min  
 Total Water : 9.14 L



77 EBC

Brewhouse Efficiency: 71.8%  
 Mash Efficiency: 73.3%

### Mash Profile

01 One Step Mash (60 min)  
 72.1 °C - Strike Temp  
 66 °C - 60 min - Temperature

### Fermentation Profile

01 Ale + DR + Conditioning  
 18 °C - 10 days - Primary  
 21 °C - 4 days - Diacetyl rest  
 18 °C - 14 days - Carbonation  
 18 °C - 28 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 = 5.2 %, IBU = 40, OG = 1.052, FG = 1.012.

Espresso to be added after primary (how much to be decided).