

Beanies Double Chocolate Coffee Oatmeal Stout - 4.9%

Oatmeal Stout

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Type: All Grain

IBU : 35 (Tinseth)
 Colour : 73 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.040
 Original Gravity : 1.048
 Final Gravity : 1.011

Fermentables (1.19 kg)

763 g - Pale Ale Malt 6 EBC (64.2%)
 ^ The Malt Miller (UK) MAL-00-010
 216 g - Flaked Barley 3 EBC (18.2%)
 ^ The Malt Miller (UK) MAL-03-005
 107 g - Roasted Barley 1300 EBC (9%)
 ^ The Malt Miller (UK) MAL-02-007
 61 g - Flaked Oats Including Husk 2 EBC (5.1%)
 ^ The Malt Miller (UK) MAL-03-007
 41 g - 10 min - Boil - Corn Sugar (Dextrose)...

Hops (13.5 g)

30 min - 13.5 g - Cluster - 7% (35 IBU)

Miscellaneous

Mash - 0.3 ml - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.4 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 0.44 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.5 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3
 Sparge - 0.92 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3
 Bottling - 10 g - Beanies double chocolate co...

Yeast

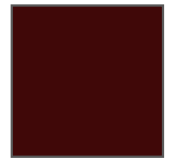
0.5 pkg - Lallemend (LalBrew) Nottingham Yeast
 ^ The Malt Miller (UK) YEA-02-023

01 Brouwpunt 5L (30min) (rev 4)

Batch Size : 5.6 L
 Boil Size : 6.86 L
 Post-Boil Vol : 5.96 L

Mash Water : 2.79 L
 Sparge Water : 5.08 L
 Boil Time : 30 min
 Total Water : 7.87 L

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%



73 EBC

Mash Profile

01 One Step Mash (60 min)
 68.7 °C - Strike Temp
 63 °C - 60 min - Temperature

Fermentation Profile

Ale
 20 °C - 14 days - Primary

Water Profile

NL Hoofddorp Rein Tap Water (2020-Q3 WQR) (St...
 Ca 58 Mg 15 Na 68 Cl 100 SO 100

SO/Cl ratio: 1

Mash pH: 5.4
 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 = 4.61 %, IBU = 35.09, EBC = 59.45, OG = 1.045, FG = 1.010.