

Lakeside Stout

an All Grain **Oatmeal Stout** by **Mathieu Gagne** from Quat' graines

Fermentables

Amount	Fermentable	Use
5.0 kg	Maris Otter Pale (UK)	Mash
0.6 kg	Flaked Oats	Mash
0.4 kg	Caramel/Crystal 80L (US)	Mash
0.3 kg	Chocolate (UK)	Mash
0.2 kg	Roasted Barley (UK)	Mash
0.1 kg	Caramel/Crystal 40L (US)	Mash

Hops

Amount	Hop	Time
17.0 g	East Kent Golding (UK)	60 min
13.0 g	East Kent Golding (UK)	30 min

Yeasts

Name	Lab/Product
English Ale Yeast	White Labs WLP002

Stats

Batch & Boil

Batch Size	Boil Time
19.0 L	90 min

Properties

OG	FG	IBU
1.069 ↑	1.023 ↑	27
ABV	Color	Balance
6.0% ↑	41 SRM ↑	Sweet

Notes

Brewing Better Beer by Gordon Strong

No-sparge technique. Add dark grains during vorlauf. Mash at 153F (67C).

Recipe calls for London Ale III but my local brew shop didn't have it. Also downsized the original recipe from 6 gallons to 5 gallons.

Adjusted hops for alpha levels. Recipe calls for 25 IBU