

Oatmeal Stout

a Partial Mash Oatmeal Stout by Mathieu Gagne from Quat' graines

Fermentables

Amount	Fermentable	Use
6.6 lb	Extra Pale Liquid Malt Extract	Boil
1.0 lb	Oats, Flaked	Steep
0.62 lb	Victory® Malt	Steep
0.62 lb	Roasted Barley	Steep
0.62 lb	Caramel Malt 80L	Steep
0.5 lb	2-Row Chocolate Malt	Steep

Hops

Amount	Hop	Time
1.0 oz	Willamette (US)	60 min
1.0 oz	Hallertauer Mittelfrüh (DE)	30 min
0.5 oz	Willamette (US)	5 min

Yeasts

Name	Lab/Product
Irish Ale	Wyeast 1084

Extras

Amount	Name	Time
3.0 tsp	Irish Moss	15.0 min

Stats

Batch & Boil

Batch Size	Boil Time
5.0 gal	60 min

Properties

OG	FG	IBU
1.062	1.017	34
ABV	Color	Balance
6.0% ↑	31 SRM	Balanced

Notes

Copied from <https://www.brewtoad.com/recipes/oatmeal-stout-2011-12-22-version>

- Steeping in 12L

Commande:

- 3x Malt Pale Vrac 1kg - DR57205 - \$12.60
- Flocons d'avoine 500g - DR60150 - \$1.55
- Caramel 80 L - Briess - DR57200D - \$1.09
- Victory Malt - Briess - DR57158D - \$1.26
- Chocolat - Briess - DR57190E - \$1.36
- Orge torrefie - H. Bairds - DR57029D - \$1.29
- Willamette - HB58105 - \$2.24
- Mittelfrueh - HB58052 - \$1.25
- WYeast Irish Ale - LV31084 - \$9.00

Total: \$31.64