

Stout-moi l'2e sac

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

Fermentables

Amount	Fermentable	Use
3.75 kg	2-Row (US)	Mash
400.0 g	Chocolate (US)	Mash
400.0 g	Caramel/Crystal 120L (US)	Mash
350.0 g	Flaked Oats	Mash
300.0 g	Roasted Barley (UK)	Mash

Hops

Amount	Hop	Time
40.0 g	Cascade (US)	60 min

Yeasts

Name	Lab/Product
Irish Ale Yeast	White Labs WLP004

Stats

Batch & Boil

Batch Size	Boil Time
19.0 L	60 min

Properties

OG	FG	IBU
1.056	1.016	29
ABV	Color	Balance
5.3%	47 SRM ↑	Balanced

Notes

- 15.5L @ 160F
- Mash @ 148F
- Sparge ~20L @ 172/180F

