

Stout-moi l'sac

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

Fermentables

Amount	Fermentable	Use
3.75 kg	2-Row (US)	Mash
0.54 kg	Chocolate (US)	Mash
0.4 kg	Roasted Barley (UK)	Mash
0.32 kg	Flaked Oats	Mash
0.32 kg	Caramel/Crystal 120L (US)	Mash

Hops

Amount	Hop	Time
40.0 g	Cascade (US)	60 min

Yeasts

Name	Lab/Product
Safale S-04	Fermentis S-04

Stats

Batch & Boil

Batch Size	Boil Time
19.0 L	60 min

Properties

OG	FG	IBU
1.058	1.017	29
ABV	Color	Balance
5.3%	56 SRM ↑	Balanced

Notes

- 15.5L @ 165F
- Mash @ 152F
- Sparge ~20L @ 168F

