

Oatmeal Stout AG (Dry)

Oatmeal Stout (13 C)

Type: All Grain
Batch Size: 5.25 gal
Boil Size: 6.73 gal
Boil Time: 60 min
End of Boil Vol: 5.73 gal
Final Bottling Vol: 5.00 gal
Fermentation: Ale, Two Stage

Date: 04 Feb 2012
Brewer:
Asst Brewer:
Equipment: Brew Pot (7.5 gal) and Igloo Cooler (10 Gal)
Efficiency: 68.00 %
Est Mash Efficiency: 71.2 %
Taste Rating: 30.0



Taste Notes:

Prepare for Brewing

- Clean and Prepare Brewing Equipment
- Total Water Needed: 8.45 gal
- Mash Water Acid:

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU
8 lbs	Pale Ale (Pilot) (3.5 SRM)	Grain	1	65.3 %
1 lbs 8.0 oz	Oats, Flaked (Briess) (1.4 SRM)	Grain	2	12.2 %
1 lbs	Caramel Malt - 60L (Briess) (60.0 SRM)	Grain	3	8.2 %
12.0 oz	Chocolate (Briess) (350.0 SRM)	Grain	4	6.1 %
8.0 oz	Black (patent) Malt - 2-Row (Briess) (500.0 SRM)	Grain	5	4.1 %
8.0 oz	Roasted Barley (Briess) (300.0 SRM)	Grain	6	4.1 %

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 4.08 gal of water at 167.5 F	156.0 F	45 min

- Sparge Water Acid:
- Batch sparge with 2 steps (Drain mash tun , 4.37gal) of 168.0 F water
- Add water to achieve boil volume of 6.73 gal
- Estimated pre-boil gravity is 1.046 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU
1.00 oz	Willamette [5.50 %] - Boil 60.0 min	Hop	7	19.7 IBUs
1.00 oz	Willamette [5.50 %] - Boil 15.0 min	Hop	8	9.8 IBUs

- Estimated Post Boil Vol: 5.73 gal and Est Post Boil Gravity: 1.056 SG

Cool and Transfer Wort

- Cool wort to fermentation temperature
- Transfer wort to fermenter

- Add water if needed to achieve final volume of 5.25 gal

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

Amt	Name	Type	#	%/IBU
1.0 pkg	Nottingham Yeast (Lallemand #-) [23.66 ml]	Yeast	9	-

- Measure Actual Original Gravity _____ (Target: 1.056 SG)
 Measure Actual Batch Volume _____ (Target: 5.25 gal)
 Add water if needed to achieve final volume of 5.25 gal

Fermentation

- 04 Feb 2012 - Primary Fermentation (7.00 days at 67.0 F ending at 67.0 F)
 11 Feb 2012 - Secondary Fermentation (7.00 days at 67.0 F ending at 67.0 F)

Dry Hop and Bottle/Keg

- Measure Final Gravity: _____ (Estimate: 1.016 SG)
 Date Bottled/Kegged: 18 Feb 2012 - Carbonation: Bottle with 3.93 oz Corn Sugar
 Age beer for 30.00 days at 65.0 F
 19 Mar 2012 - Drink and enjoy!

Notes