

Oatmeal Stout

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Type: All Grain

Batch Size: 5.00 gal

Boil Size: 6.41 gal

Boil Time: 60 min

Taste Rating(out of 50): 35.0

Taste Notes:

Date: 5/14/2009

Brewer: Brian States

Asst Brewer:

Equipment: Brew Pot (7.5 gal) and Cooler (48 qt)

Brewhouse Efficiency: 75.00

Ingredients

Amount	Item	Type	% or IBU
8.00 lb	Pale Malt, Maris Otter (3.0 SRM)	Grain	69.57 %
1.50 lb	Caramel/Crystal Malt - 60L (60.0 SRM)	Grain	13.04 %
1.00 lb	Oats, Flaked (1.0 SRM)	Grain	8.70 %
0.75 lb	Roasted Barley (300.0 SRM)	Grain	6.52 %
0.25 lb	Black (Patent) Malt (500.0 SRM)	Grain	2.17 %
1.00 oz	Warrior [15.00 %] (60 min)	Hops	50.0 IBU
0.50 oz	Chinook [13.00 %] (15 min)	Hops	10.7 IBU
0.13 lb	Coffee (Boil 0.0 min)	Misc	
1 Pkgs	Irish Ale (Wyeast Labs #1084)	Yeast-Ale	

Beer Profile

Est Original Gravity: 1.063 SG

Measured Original Gravity: 1.010 SG

Est Final Gravity: 1.016 SG

Measured Final Gravity: 1.005 SG

Estimated Alcohol by Vol: 6.05 %

Actual Alcohol by Vol: 0.65 %

Bitterness: 60.7 IBU

Calories: 43 cal/pint

Est Color: 33.4 SRM

Color:



Mash Profile

Sparge Water: 8.04 gal	Total Grain Weight: 11.50 lb
Sparge Temperature: 168.0 F	Grain Temperature: 72.0 F
Adjust Temp for Equipment: FALSE	TunTemperature: 72.0 F
	Mash PH: 5.4 PH

ERROR - All Grain/Partial Mash recipe contains no mash steps

Mash Notes:

Carbonation and Storage

Carbonation Type: Corn Sugar

Volumes of CO2: 2.4

Pressure/Weight: 3.8 oz

Carbonation Used: -

Keg/Bottling Temperature: 60.0 F ***Age for:*** 28.0 days
Storage Temperature: 52.0 F

Notes

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