



May all your fermentations be Great Fermentations!

Oatmeal Stout – Smooth, creamy stout!

A full-bodied stout. As you pour this one into a glass, the black viscous liquid billows forth a dark brown creamy head that lingers to the last drop! Each sip coats the tongue with roasted, chocolate and caramel notes that take hold of your taste buds and relentlessly pamper them with flavor.

BEER SPECS

Original Gravity:

1.041 —1.043 @ 65% efficiency

1.045 —1.047 @ 70% efficiency

1.048 —1.050 @ 75% efficiency

Final Gravity: 1.011—1.014

IBU: 22-27

ABV%: 3.5% - 5.1%

Yield: 5 Gallons

NOT INCLUDED IN KIT

Irish Moss (*for clarity, optional*)

Yeast

Bottle Caps (*53 caps needed*)

Priming Sugar (*5oz or 3/4 cup*)

MASH & FERMENTATION

Suggested Mash Temperature:

A higher mash temperature is recommended to create a more destrinous wort that will lead to a full-bodied beer. We suggest a mash temperature of 152° - 155°F.

Fermentation Schedule:

We recommend a primary fermentation of two weeks at 64° - 72°F. A secondary fermentation of one to two weeks can be used to improve clarity and reduce sedimentation, if desired.

RECIPE DETAILS

7.5 lbs. 2-Row Brewer's Malt

1 lb. Flaked Oats

0.75 lb. Munich Malt

0.75 lb. Roasted Barley

0.75 lb. Chocolate Malt

0.25 lb. Crystal 60L Malt

FERMENTABLES

0.75 oz. Tettnang hops, added at the beginning of the 60 minute boil

0.40 oz. Cluster hops, added 30 min from the end of the boil

0.25 oz. Tettnang hops, added 30 min from the end of the boil

1.0 tsp. Irish moss (*optional*), added 20 min from the end of the boil

BOIL SCHEDULE

YEAST SUGGESTIONS: Wyeast #1084 Irish Ale, Wyeast #1728 Scottish Ale, Wyeast #1056 American Ale or Nottingham dry yeast

