



STOUTS, DARK BEERS



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BREW # \_\_\_\_\_

DATE BREWED \_\_\_\_\_

DATE PACKAGED \_\_\_\_\_

# OATMEAL STOUT

## ALL GRAIN RECIPE KIT - 23L Batch

5.3% ABV - 30 IBU (BR 0.5#)

Smooth, indulgent and decadent, our Oatmeal Stout pours like midnight velvet. With a three-way of oats, this rich chocolatey wonder has aromas of toasted nuts and fresh pulled espresso, crowned with a thick tan foam.



**HOPS**   
**MALT**    

**WATER PROFILE**   
**BLACK, MALTY**  
Ca<sup>2</sup> 45, Cl 60, Na 33, SO<sub>4</sub><sup>2</sup> 40, HCO 80  
Target Mash pH: 5.5

**WATER ADDITIONS** (RO Water)  
Calcium Sulphate: 1.6g  
Magnesium Sulphate: 1.1g  
Calcium Chloride: 3.7g  
Bicarb Soda: 3.7g

**WATER ADDITIONS** (Brisbane Tap)  
Calcium Sulphate: 1.6g  
Potassium Metabisulphite: 1/4 teaspoon

### INGREDIENTS

- Ale Malt - 4.5kg
- Biscuit Oats - 590g
- Malted Oats - 300g
- Rolled Oats - 250g
- Carafa Special #2 Malt - 360g
- Chocolate Malt - 300g
- Brown Malt - 150g

### HOPS

Fuggles - 100g

### YEAST\*\*

SafAle S-04 Yeast 11.5g

### EXTRAS

Rice Hulls, Whirlfloc Tablet, Yeast Nutrient

### RECIPE NOTES

Stir Rice Hulls through when mashing in.

\*\* Default Kit ingredients; other yeast options available. Whirlfloc and Nutrient sold separately

## BREW DAY NUMBERS




- ^BATCH SIZE 23L
- TOTAL WATER 33L
- MASH WATER 24L
- SPARGE WATER 9L
- MASH TEMP 65°C
- MASH TIME 60 min
- ^BOIL VOLUME 29L \_\_\_\_\_
- BOIL TIME 60m \_\_\_\_\_
- ^PRE-BOIL GRAVITY 1.050 \_\_\_\_\_
- ORIGINAL GRAVITY 1.056 \_\_\_\_\_
- MASH EFFICIENCY 73% \_\_\_\_\_

^ Determine your pre-boil gravity before making adjustments to your boil volume. Boil longer or add DME/dextrose to increase gravity. Add additional water or shorten boil duration to reduce gravity. Batch size accounts for expected trub losses.

\* Bitterness Ratio compares original gravity, final gravity and bitterness units to determine the overall bitterness of the beer. 0.5 is considered an average bitterness, whereas 1.5 is very bitter.

## BOIL ADDITIONS (60min boil)

- 60 min 30g FUGGLES 
- 20 min 25g FUGGLES
- 5 min Whirlfloc Tablet, 1 tsp Yeast Nutrient
- 0 min Turn off heat, let chill to 85°C
- 85°C HOPSTAND 25g FUGGLES for 10 min
- CHILL to 19°C TRANSFER TO FERMENTER
- FERMENT 19°C until complete



**BREWER'S NOTES** eg. check SG, Final Gravity, ABV...