

CRISP OATMEAL STOUT


Creamy, smooth and roasted | ABV 4.2% | IBU 18 | OG 1043 SG


Our version of the classic stout is heavy on the torrefied oats with a 10% addition lending in the beer a smooth slickness. The Brown, Crystal and Black Malts give a full roasted and chocolate flavour and the medium mash temperature leads to a moderate fullness in the end.

BASICS

BATCH SIZE (LITRES):	1630
BATCH SIZE (UK BARRELS):	10
ORIGINAL GRAVITY:	1043 SG
FINAL GRAVITY:	1010 SG
IBUs:	18
COLOUR (EBC/SRM):	50 / 25
BREWHOUSE EFFICIENCY:	85%

INGREDIENTS

 MALTS	(kg)	%
BEST ALE	217	80
BROWN	6	2
CRYSTAL 400	6	2
BLACK	18	6
FLAKED T OATS	39	10
TOTAL	286	

 HOPS	(g)	Contribution%	Alpha Acid%	Addition
JARRYLO	275	30	16	Start of boil
JARRYLO	275	30	16	Middle
JARRYLO	367	40	16	Flame out

METHODS / TIMINGS

TEMPERATURES

MASH TEMP:	65°C / 149°F
COLLECTION TEMP:	18°C / 64°F
FERMENTATION TEMP:	21°C / 70°F

 **MASH LIQUOR VOL (LITRES):** 773

 **LIQUOR / MASH RATIO:** 2.7 : 1

TIMINGS

MASH: 60 mins **BOIL:** 60 mins

YEAST

LONDON ESB



Mike's Top Tip

"Use brewing salts to get a chloride:sulphate ratio of 2:1 for this beer."