

OATMEAL STOUT

BJCP 2015: 16B



ALL-GRAIN METHOD (13880)

4kg SM Maris Otter



VITAL BEER STATS

Batch Volume: 23 litres

Wyeast 1084

WLP004

Boil Volume: 28 litres

MG Premium Ale

S-04

Mash time: 60 mins @ 65°C

Nottingham

MJ M15 Empire Ale

Boil time: 60 mins



SPECIALTY MALTS

0.5kg BL Flaked Oats

0.45kg SM Crystal Dark

0.3kg SM Chocolate

0.25kg WY Carapils

0.2kg SM Roasted Barley



HOPS

60g Fuggles

@ 60 (Bittering hops)

15g Cluster

@ 20 (Flavour hops)



OTHER ADDITIONS

Whirlfloc tablet

@ 10 (Boil)



SUGGESTED YEAST

Wyeast 1084 Irish Ale

WLP004 Irish Ale

SafLager S-04

Danstar Nottingham

Morgans Premium Ale

MJ M15 Empire Ale



BREW DAY RECORD KEEPING

Date Brewed:

Vol into Fermenter:

Original Gravity:

Fermentation temp:

No. of days in Fermenter:

Final Gravity:

ABV:

Yeast strain used:



Batch volume: 23l
Pre-boil volume: 28l

Mash temp: 65°C
Mash time: 60 mins
Boil time: 60 mins

Estimated O.G. : 1.053
Estimated F.G. : 1.013
Estimated ABV : 5.3%

SRM : 45
IBUs : 36

NOTES



MY RATING:

1 2 3 4 5

Tasting date:

Appearance:

Aroma:

Taste:

Overall:

BEER JUDGE CERTIFICATION PROGRAM STYLE DESCRIPTION

Overall: A very dark, full-bodied, roasty, malty ale with a complementary oatmeal flavour. The sweetness, balance, and oatmeal impression can vary considerably.

Aroma: Mild roasted grain aromas, generally with a coffee-like character. Fruitness should be low to medium-high. A light grainy-nutty oatmeal aroma is optional.

Appearance: Medium brown to black in colour. Thick, creamy, persistent tan to brown-coloured head.

Flavour: Oats and dark roasted grains provide some flavour complexity; to oats can add a nutty, grainy, or earthy flavour. Dark grains can combine with malt sweetness to give the impression of milk chocolate or coffee with cream. Medium hop bitterness with the balance toward the malts. Medium-sweet to medium-dry finish. Hop flavour medium to none.

Mouthfeel: Medium-full to full body, with a smooth, silky, velvety, sometimes an almost oily slickness from the oatmeal. Creamy. Medium to medium-high carbonation.