



OATMEAL STOUT



ALL-GRAIN METHOD (13880)

- 4kg SM Maris Otter



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



SUGGESTED YEAST

Liquid:

- Wyeast 1084
Irish Ale

Dry:

- SafLager S-04
- Lallemant Nottingham Ale
- MG Premium Ale
- MJ M15 Empire Ae



HOPS

Note: Times refer to 'time remaining in boil'

- 60g Fuggles @ 60 min (Bittering hops)
- 15g Cluster @ 20 min (Flavour hops)



OTHER ADDITIONS

Note times refer to
'time remaining in boil'

- Whirlfloc Tablet @ 10 min (Boil)

A beginner brewing guide with instructions can be located on our website: brewmart.com.au,
All Grain Recipes



BREWDAY RECORD KEEPING

Date Brewed:

Vol into Fermenter:

Original Gravity:

Fermentation temp:

No. of days in Fermenter:

Final Gravity:

ABV:

Yeast strain used:



BEER STATS

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. Fruitiness 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.