

Stout, Oatmeal (Batch 3) Silver WSE

Selected Style and Target Specs

13C–Stout–Oatmeal Stout

Minimum OG:	1.048 SG	Maximum OG:	1.065 SG
Minimum FG:	1.010 SG	Maximum FG:	1.018 SG
Minimum IBU:	25 IBU	Maximum IBU:	40 IBU
Minimum Color:	22.0 SRM	Maximum Color:	40.0 SRM

Recipe Overview

Wort Volume Before Boil:	55.00 l	Wort Volume After Boil:	46.00 l
Volume Transferred:	40.00 l	Water Added To Fermenter:	0 ml
Volume At Pitching:	40.00 l	Volume Of Finished Beer:	38.00 l
Expected Pre–Boil Gravity:	1.050 SG	Expected OG:	1.060 SG
Expected FG:	1.019 SG	Apparent Attenuation:	66.5 %
Expected ABV:	5.4 %	Expected ABW:	4.2 %
Expected IBU: (using Tinseth):	35.0 IBU	Expected Color: (using Morey):	46.3 SRM
BU:GU ratio:	0.59	Approx Color:	
Mash Efficiency:	75.0 %		
Boil Duration:	60.0 mins		
Fermentation Temperature:	18 °C		

Fermentables

Ingredient	Amount	%	MCU	When
Golden Promise, Simpsons	9.700 kg	79.5 %	8.8	In Mash/Steeped
Gladfield Dark Chocolate Malt (NZL)	1.000 kg	8.2 %	88.9	In Mash/Steeped
Oats: Rolled/Flaked – Joe White (AUS)	500 g	4.1 %	0.3	In Mash/Steeped
Simpsons Dark Crystal Malt (UK)	500 g	4.1 %	7.3	In Mash/Steeped
Simpsons Roast Barley Malt (UK)	500 g	4.1 %	44.3	In Mash/Steeped

Hops

Variety	Alpha	Amount	IBU	Form	When
UK Fuggle	4.2 %	100 g	23.8	Loose Pellet Hops	60 Min From End
UK Golding	6.1 %	50 g	11.2	Loose Whole Hops	20 Min From End

Other Ingredients

Ingredient	Amount	When
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Yeasts

Yeast Strain	Amount	Used
White Labs WLP002–English Ale	2 packs	

Water Profile

Target Profile:	Dublin (IE)
Mash pH:	5.2
pH Adjusted with:	Unadjusted

Total Calcium (ppm):	110	Total Magnesium (ppm):	16
Total Sodium (ppm):	50	Total Sulfate (ppm):	119
Total Chloride (ppm):	165	Total Bicarbonate (ppm):	104

Mash Schedule

Mash Type:	Full Mash
Schedule Name:	Malty Ale 1: 4 Step

Step Type	Temperature	Duration
Rest at	63 °C	10
Raise by direct heating to	68 °C	5
Rest at	68 °C	50
Raise by direct heating to	72 °C	4
Rest at	72 °C	10
Raise by direct heating to	76 °C	5
Rest at	76 °C	10

Recipe Notes

12.2kg grain = 8.6L sparge @ 0.7/L
