



Recipe Suggestion

Oatmeal Stout

Estimated Recipe Cost
\$48.00

Ingredient List:

Malts

- 7 lbs. Dark Malt Extract (Wet)
- .5 lb. Crystal 60L Malt
- .5 lb. Chocolate Malt
- .25 lb. Roasted Barley
- 1 lb. Flaked Oats
- .5 lb. Flaked Barley

Hops

- 2 oz Goldings (Bittering)

Yeast and Adjuncts

- Wyeast Irish Ale #1084
- 8 oz. Malto Dextrin
- ½ tsp. Irish Moss or 1 Whirlfloc tablet

Instructions:

- Smash yeast pack 3 hrs before assumed pitching time.
- (Optional: Toasting the oats for 75 minutes (flipping every 15 min or so) at 325 degrees really adds to this recipe.)
- Heat about 1.5 gal. of water to around 150-160 degrees.
- Steep grains and flakes in heated water for an hour, while maintaining the temperature around 155 degrees.
- Remove grains/oats and sparge into wort mixture with 1 gal of water.
- Add wet malt and malto dextrin, then bring wort to a boil. Once boiling add bittering hops. (2 oz Kent Goldings)
- @ 45 minutes add Irish Moss or Whirlfloc tablet
- @ 60 minutes remove from heat and cool the wort.
- Add cooled wort into fermentation vessel, then add cool water to equal a total of 5 gallons. Shake or stir container vigorously during application into fermentation vessel to ensure the liquid is oxygenated.
- Ensure wort is now between 65-72 degrees. Once temperature is stabilized, pitch yeast.
- Primary fermentation for 7 days. (65-68 degrees)
- Secondary fermentation 14-21 days. (65-68 degrees)
- Let bottle or keg condition for about 7 days.
- Letting a beer age in its bottle/keg for up to 2 months can greatly improve quality (But there is nothing wrong with taking some "samples" along the way. We often "sample" until it is all gone before the 2 month aging time is over!).