



## Oatmeal Stout

<b>Quantity of malt in kit</b>	<b>6.4kg (14 lbs)</b>
<b>Water to Grist Ratio</b>	2.6 – 3.1 L/kg (1.25 – 1.5 quarts/pound)
<b>Mash Temperature</b>	67.8°C (154°F)
<b>Mash Time</b>	60-90 minutes
<b>Boil Time</b>	60 minutes
<b>OG (post boil)</b>	1.058
<b>Color (SRM)</b>	31
<b>IBU's</b>	30
<b>Volume to fermenter</b>	23L
<b>Fermentation Temperature</b>	15°C - 20°C (59°F - 68°F)
<b>FG (post fermentation)</b>	1.016
<b>ABV</b>	5.5%

The values in the above table are recommendations and estimations. These values are subject to change depending on the system and process being used by the brewer.

### Brewing Instructions:

- 1) Mash all the malts in the kit until starch conversion is complete.
- 2) Sparge with enough water to achieve your pre-boil volume so that you end with enough volume post boil to get 23L into your fermenter.
- 3) Add the hops to boiling wort and boil for 60 minutes.
- 4) Cool your wort and rack 23L to your fermenter.
- 5) If you are using dried yeast, I highly recommend following the manufacturers instructions for rehydrating the yeast first.
- 6) Rack once fermentation has completed and bottle/keg and enjoy!