



# Mush-Mouth Oatmeal Stout (All Grain)

Perhaps we should've called this recipe "Blathering Idiot Oatmeal Stout," because once the first sip of this silky pitch-black oatmeal stout passes over your taste buds, you'll immediately become a stammering, drooling mush-mouth. After all, how can words truly describe the billowing mahogany head blanketing that wonder-brew lying below, with the roasty, malty, caramelly and creamy flavors doing battle with your tongue to prevent articulation? Oh, just quit your blathering and pour yourself another beer!

### Just the Facts, Ma'am:

BJCP Style: 13C. Oatmeal Stout  
Original Specific Gravity: 1.058 - 1.062  
Final Specific Gravity: 1.012 - 1.016  
Recipe Calculation Efficiency: 75%  
Recommended Secondary Aging: No  
Liquid Yeast Starter Recommendation: No, but it helps!  
Total Boiling Time: 60 Minutes  
Alcohol by Volume: 6.1%  
Color: 41 SRM (Black enough to make you babble!)  
International Bittering Units: 21  
Time to Awesome Drinkability: 5 Weeks!

### Brew Statistics:

Brew Day Date ( / / )  
Original Specific Gravity: \_\_\_\_\_  
My Efficiency: \_\_\_\_\_  
Final Specific Gravity: \_\_\_\_\_  
Secondary Rack Date ( / / )  
Bottling / Kegging Date ( / / )  
Date I Drank Last Beer (This Stinks!) ( / / )

Your recipe kit includes the freshest malt, hops and yeast. If you are not going to brew your recipe immediately, it is important to refrigerate your yeast and hops. Grains are best stored at dry room temperature.

### Ingredients:

#### Grains & Wort Additives:

7.9 lbs Maris Otter Malt  
16 oz Flaked Oats  
12 oz 20L Crystal Malt  
12 oz Roasted Barley  
6 oz Chocolate Malt

#### Hops & Hop Addition Schedule:

1 oz Challenger Hops (Bittering, 60 Minutes)

#### Yeast:

Liquid Yeast: Wyeast 1084 Irish Ale Yeast  
Or  
Dry Yeast: Cellar Science English Dried Ale Yeast or Safale S-04 Ale Yeast

#### Brewing Supplies & Flavors:

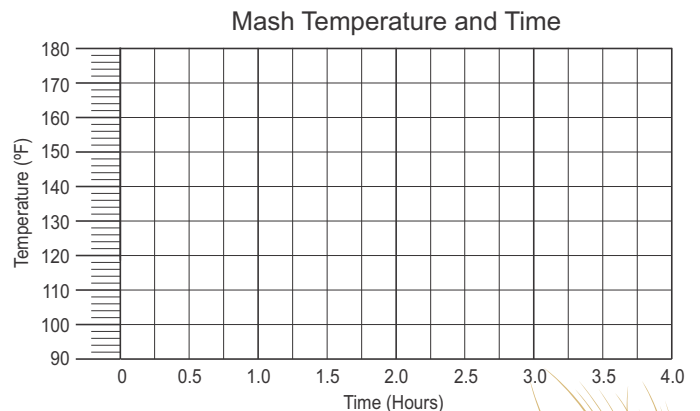
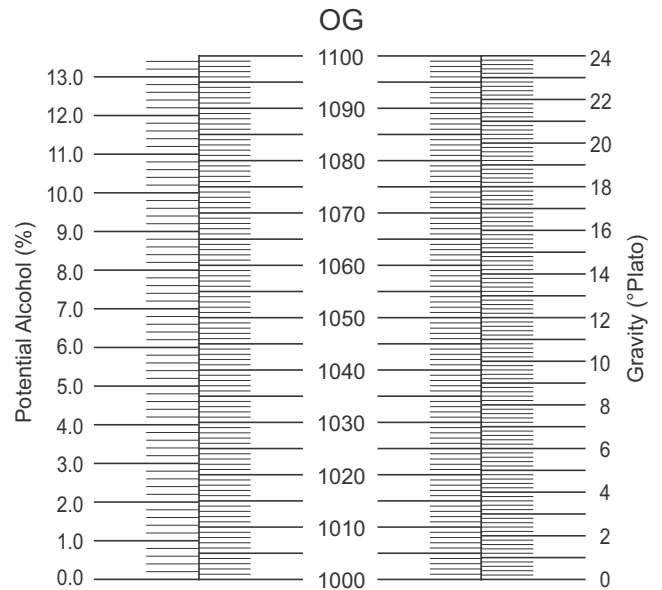
5 oz Priming Sugar

#### Liquid Yeast Activation Before Brewing:

If you are fermenting with liquid yeast, you must activate the yeast packet before it is ready to pitch. Always check the manufacturing date stamped on the yeast packet. Yeast that is less than 1 month old may be activated on brew day. A yeast that is more than 2 months old may require additional preparation time. Always make sure your yeast has been properly activated before using. For more information about yeast starters, please visit the 'Frequently Asked Questions' section on boomchugalug.com.

### Mash Schedule:

Saccharification Rest: 154°F for 60 Minutes  
Mash-Out: 168°F for 5 Minutes



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