

TALLGRASS BREWING BUFFALO SWEAT STOUT (Pro Series All Grain)

Official NORTHERN BREWER Instructional Document

What we really like about this oatmeal cream stout is the smoothness that brewing with lactose sugar brings to the palate. This smoothness balances out the copious quantities of roasted barley used in the brewing process to create a rich, complex, and delicious beer. If you have not been a stout drinker in the past, give this beer a try - it might just change your mind about how dark beers should taste. It tastes so rich, but is surprisingly easy to drink!

Brewer's Notes: Tallgrass head brewer Andrew Hood recommends chilling the wort to 67°F before pitching yeast.

O.G: 1057 READY: 6 WEEKS

Suggested fermentation schedule:

- 1-2 weeks primary; 2-4 weeks secondary;
- 1-2 weeks bottle conditioning

MASH INGREDIENTS

- 7.75 lbs. Briess Pale Ale
- 1 lbs. English Roasted Barley
- 1 lbs. German Vienna
- 0.5 lbs. Flaked Oats
- 0.5 lbs. Briess Victory
- 0.375 lbs. English Black Malt

BOIL ADDITIONS & TIMES

- 0.5 lbs. Lactose (60 min)
- 1 oz. Glacier (60 min)
- 0.25 oz. Willamette (5 min)

YEAST

- Wyeast 1098 British Ale. Apparent attenuation: 73-75%.
Flocculation: medium. Optimum temp: 64°-72° F.

PRIMING SUGAR

- 5 oz Priming Sugar (save for Bottling Day)

MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 156° F for 60 minutes

Mashout: 168° F for 10 minutes

BOIL ADDITIONS & TIMES

0.5 lbs. Lactose (60 min)

1 oz. Glacier (60 min)

0.25 oz. Willamette (5 min)

YEAST

Wyeast 1098 British Ale. Apparent attenuation: 73-75%.
Flocculation: medium. Optimum temp: 64°-72° F.