

OATMEAL STOUT (All Grain)

Official NORTHERN BREWER Instructional Document

Who doesn't love oatmeal stout? It's impossible not to love oatmeal stout. Full-bodied with a silken texture and a gentler roast profile than their Irish and American cousins, this ebony ale is rich and substantial. Almost hidden under strong notes of dark chocolate, figs, and light-roast coffee you'll find a subtle nutty, grainy flavor from flaked oats. A long-lasting raft of beige foam floats on the jet-colored pint and laces the glass all the way down. This stout is wonderful by itself, but if you're looking for a dessert beer pair it up against a flourless chocolate cake, truffles, or even a raspberry tart.

O.G: 1.042 READY: 6 WEEKS

Suggested fermentation schedule:

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

MASH INGREDIENTS

- 6.5 lbs English Maris Otter
- 1 lb Flaked Oats
- 0.5 lb English Roasted Barley
- 0.5 lb English Chocolate Malt
- 0.5 lb English Dark Crystal

BOIL ADDITIONS & TIMES

- 1 oz. Glacier (60 min)

YEAST

- **DRY YEAST (DEFAULT):**
Safale S-04 Ale Yeast.
Optimum temp: 64-75° F
- **LIQUID YEAST OPTION:**
Omega Yeast OYL-006 British Ale I
Optimum temp:: 64-72 F. -or- Wyeast 1098
British Ale. Optimum temp: 64-72 F.

PRIMING SUGAR

- 5 oz Priming Sugar (save for Bottling Day)

MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 153° F for 60 minutes

Mashout: 170° F for 10 minutes

BOIL ADDITIONS & TIMES

1 oz. Glacier (60 min)

YEAST

DRY YEAST (DEFAULT):

Safale S-04 Ale Yeast.

Optimum temp: 64-75° F

LIQUID YEAST OPTION:

Omega Yeast OYL-006 British Ale I.

Temperature Range: 64-72 F.

Wyeast 1098 British Ale.

Temperature Range: 64-72 F.