



HENDY WOODS OATMEAL STOUT

Style: Oatmeal Stout – Similar to Barney Flats Oatmeal Stout

Brown-black in color it has a dark tan, creamy head. With a whiff of coffee this stout has a rich hop and grain presence and a dry finish.

Batch Size: 5 Gal
OG: 1.062-1.063
FG: 1.016-1.017
IBU: 38
SRM: 53
ABV: 5.9%

Recipe CK00013

GRAINS

8 oz. Caramel 60L
7 oz. Munich Malt
7 oz. Chocolate Malt
4 oz. Blackprinz Malt
6 oz. Flaked Barley
6 oz. Flaked Oats

EXTRACTS/ADJUNCTS

8.5 lb. Light LME
4 oz. Maltodextrin

1 Whirlfloc Tablet (15 min.)

HOPS/SPICES

3/4 oz. Magnum (60 min.)

1/4 oz. Northern Brewer (15 min.)
1/4 oz. Cascade (15 min.)

YEAST: 1st choice – WLP001 California Ale Yeast 2nd choice – WLP013 London Ale Yeast

Brewing Instructions

1. Steep grains for 30 minutes @ 155 degrees.
2. Discard grain bag and bring kettle to a boil.
3. Add extracts stirring constantly until dissolved.
4. Lower heat and add first addition hops. 60 minute boil begins now. At this point you must not leave the kettle unattended – if a boil over begins, turn down the heat.
5. Raise heat to create a rolling boil.
6. Continue to add remaining ingredients as necessary. (note. times are based on remaining boil duration – example: (30 mins.) means add the ingredient when 30 minutes remain on the timer)
7. When boil is complete, turn off heat.
8. Cool the wort (unfermented beer) to 75 degrees.
9. Transfer to fermenter.
10. Aerate thoroughly, and then pitch the yeast.