



## **SS OATMEAL STOUT**

**Style: Oatmeal Stout – Similar to Samuel Smith Oatmeal Stout**

Black and full-bodied it has a light brown head. With an aroma of roasted malt and fruit it has a slightly sweet aftertaste.

Batch Size: 5 Gal  
OG: 1.050-1.051  
FG: 1.012- 1.013  
IBU: 30  
SRM: 68  
ABV: 4.8%

Recipe CK00034

### **GRAINS**

8 oz. Flaked Oats  
8 oz. Caramel 60L  
7 oz. De-bittered Black Malt  
7 oz. Roasted Barley  
4 oz. Black Malt

### **EXTRACTS/ADJUNCTS**

7.25 lb. Light LME  
  
1 Whirlfloc Tablet (15 min.)

### **HOPS/SPICES**

2 oz. Kent Golding (60 min.)

**YEAST: 1<sup>st</sup> choice – WLP004 Irish Ale Yeast**

**2<sup>nd</sup> choice – WLP005 British 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.