

OATMEAL STOUT



A Blend of dark roast and caramelized grains supported by flaked oatmeal, our Oatmeal stout is toasty rich and full bodied. It's mild hop flavor and bitterness wont overpower the dark roasted sweetness for which stouts are famous.

Contents

- Malt Extract
- Yeast
- Specialty Grains
- Grain Bag
- Hops
- Hop bags

OG: 1053

IBU's: 31

SRM: 35

FG: 1011

ABV: 5.7%

BU:GU .58

***** It is recommended that, prior to brewing, you "start" the yeast rehydrating it into 1 cup of warm water along with 1 tsp. of table sugar. Cover and let stand while you brew.**

1. Place 1 gallon of water in your boil pot and heat to 150 degrees F.
2. Place the grains in the grain bag and steep for 30 Min.
3. Remove the grain bag without squeezing.
4. Add two gallons of water. Turn-on the burner. While heating, add liquid and/or dry malt extract. Undiluted extract which is allowed to stand on the bottom of the boil pot can scorch and cause off flavors.

5. After the boil begins, and after the initial foam, or "hot brake" subsides, refer to the Brewing Schedule for direction.

6. Siphon off to fermentor, being careful to leave the accumulated "trub" in the boil pot

7. Add water to increase volume to 5 gallons.

8. Pitch Yeast.

9. Allow the fermentation to proceed at least one week. It is suggested to rack the beer into a secondary for another week following fermentation. Prime with 6oz. of priming sugar and bottle. Allow three weeks before drinking.

Brewing Schedule

- Bring to Boil, after 10 min add 1 oz. Chinook hops
- Boil 35 min.
- Add 1oz.Fuggle Hops
- Boil 15 min.
- Remove heat and Chill to 70 degF

Return to step 6

OATMEAL STOUT

1 tin of Golden Light LME

2 Lbs. Golden Light DME

1# 6-row Malt

1# Crystal 20 or Crystal 40

4 oz. Chocolate Malt

1 oz. Chinook Pellet Hops (12.1% AA).

1 oz. Fuggle Pellet Hops (5.6% AA).

1 Grain Bag

1 Windsor Ale Yeast packet.