

Festivalnatten - 5.6%

Oatmeal stout

Author: Carsten Holløse

Type: All Grain

IBU : 35 (Tinseth)
Color : 81 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.053
Original Gravity : 1.060
Final Gravity : 1.017

Fermentables (6.8 kg)

2 kg - Pale Malt, Golden Promise 5.9 EBC (29.4%)
2 kg - Pilsner 3.3 EBC (29.4%)
1.3 kg - Oats, Malted 2 EBC (19.1%)
470 g - Carafa Special II 820 EBC (6.9%)
470 g - Chateau Crystal Nature 150 EBC (6.9%)
280 g - Caramel Pils 5 EBC (4.1%)
280 g - Chocolate 900 EBC (4.1%)

Hops (85.9 g)

60 min - 40.9 g - Challenger - 6.1% (25 IBU)
15 min - 30 g - East Kent Goldings (EKG) - 5.4...
5 min - 15 g - East Kent Goldings (EKG) - 5.4...

Miscellaneous

15 min - Boil - 8 g - Klar Urt

Yeast

1 pkg - White Labs English Ale WLP002

Brewtools B40pro (Modificeret)

Batch Size : 21 L
Boil Size : 29.02 L
Post-Boil V.: 25.52 L

Mash Water : 23.4 L
Sparge Water: 11.06 L
Boil Time : 60 min
Total Water : 34.46 L

Brewhouse Efficiency: 60%
Mash Efficiency : 70%

Mash Profile

Standard 65 grader - 60 min
65 °C - 60 min - Mæskning
78 °C - 20 min - Udmæskning

Fermentation Profile

Ale (18->21) - 14 dage
18 °C - 5 days - Primary
21 °C - 9 days - Primary

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

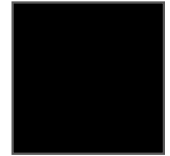
Fermenter Volume:

Final Gravity:

Bottling Volume:

Recipe Notes

This is the recipe for my oatmeal stout, soft and smooth and very clean in the taste. It won Danish Championship Gold in National Homebrew (DM) In 2018.



81 EBC