

Stout OC

Oatmeal Stout (13 C)

Type: All Grain
Batch Size: 21,00 l
Boil Size: 25,63 l
Boil Time: 60 min
End of Boil Vol: 22,85 l
Final Bottling Vol: 20,00 l
Fermentation: Ale, Two Stage
Taste Notes:

Date: 11 Jan 2013
Brewer: Oficina da Cerveja
Asst Brewer:
Equipment: Equipamento 20 litros
Efficiency: 72,00 %
Est Mash Efficiency: 76,8 %
Taste Rating: 30,0



Prepare for Brewing

- ☐ Clean and Prepare Brewing Equipment
- ☐ Total Water Needed: 28,59 l

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU
4,00 kg	Pale Malt (2 Row) Bel (5,9 EBC)	Grain	1	82,5 %
0,30 kg	Oats, Flaked (2,0 EBC)	Grain	2	6,2 %
0,20 kg	Black (Patent) Malt (985,0 EBC)	Grain	3	4,1 %
0,20 kg	Roasted Barley (1000,0 EBC)	Grain	4	4,1 %
0,15 kg	Caramel/Crystal Malt - 60L (118,2 EBC)	Grain	5	3,1 %

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 12,65 l of water at 73,1 C	66,7 C	60 min
Mash Out	Add 7,08 l of water at 93,7 C	75,6 C	10 min

- ☐ Fly sparge with 8,86 l water at 75,6 C
- ☐ Add water to achieve boil volume of 25,63 l
- ☐ Estimated pre-boil gravity is 1,043 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU
30,00 g	Northern Brewer [8,50 %] - Boil 60,0 min	Hop	6	30,5 IBUs

- ☐ Estimated Post Boil Vol: 22,85 l and Est Post Boil Gravity: 1,050 SG

Cool and Transfer Wort

- ☐ Cool wort to fermentation temperature
- ☐ Transfer wort to fermenter
- ☐ Add water if needed to achieve final volume of 21,00 l

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

Amt	Name	Type	#	%/IBU
1,0 pkg	SafBrew Ale (DCL/Fermentis #S-33) [23,66 ml]	Yeast	7	-

- ☐ Measure Actual Original Gravity _____ (Target: 1,050 SG)
- ☐ Measure Actual Batch Volume _____ (Target: 21,00 l)
- ☐ Add water if needed to achieve final volume of 21,00 l

Fermentation

- ☐ 11 Jan 2013 - Primary Fermentation (4,00 days at 19,4 C ending at 19,4 C)
- ☐ 15 Jan 2013 - Secondary Fermentation (10,00 days at 19,4 C ending at 19,4 C)

Dry Hop and Bottle/Keg

- ☐ Measure Final Gravity: _____ (Estimate: 1,012 SG)
- ☐ Date Bottled/Kegged: 25 Jan 2013 - Carbonation: Bottle with 107,04 g Table Sugar
- ☐ Age beer for 30,00 days at 18,3 C
- ☐ 24 Feb 2013 - Drink and enjoy!

Notes