

# Oatmeal\_Stout-20200112.xlsx

Category: 16. Dark British Beer  
 Style: 16B. Oatmeal Stout

Brewer: BEER-N-BBQ by Larry  
 Brew Date: January 12, 2020

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Grain Bill, Adjuncts, & Sugars		
Type	Qty lb	% of Bill
Pale Malt: Brewers Malt, 2-row (Briess)	8.00	66.7%
Flaked Oats (Briess)	1.00	8.3%
Biscuit Malt: Victory® Malt (Briess)	1.00	8.3%
Caramel Malt: Caramel Malt 60L (Briess)	1.00	8.3%
Chocolate Malt: Chocolate Malt (Briess)	0.50	4.2%
Roasted Malt: Midnight Wheat Malt (Briess)	0.50	4.2%

Recipe Outputs		
	Design	Actual
Extract Eff.:	78.0%	
Brewhouse Eff.:	70.2%	#VALUE!
Pre-Boil SG:	1.048	
O.G.:	1.053	1.059
F.G.:	1.016	
Ferm Vol:	22.0	
Batch Vol:	20.0	
App Atten:	70.0%	
IBUs:	27	
ABV:	4.9%	
SRM:	32.9	

Water Information		
Chicago (Lake Michigan)		
ppm (mg/L)	Orig.	Adj.
Calcium	37	71
Magnesium	12	15
Sodium	9	52
Chloride	16	77
Sulfate	25	37
Alkalinity	102	
Cl/SO <sub>4</sub> Ratio	0.64	2.06

Water Additions (grams)		
	Mash	Sparge
Gypsum	0.0	0.0
Cal Chloride	4.0	0.0
Epson Salt	1.0	0.0
Slaked Lime	0.0	0.0
Baking Soda	5.0	0.0
Chalk	0.0	0.0

Yeast Information		
Wyeast		
Ringwood Ale 1187		
Ferm Temp:	64-74	°F

Forced Carbonation		
CO2 Volume	2.3	
Temperature	38.0	°F
Pressure	9.1	PSI

Hop Bill & Schedule					
Species	Type	Alpha (%)	Qty oz	AAU	Time (min)
Kent Golding (U.K.)	Pellet	4.7	1.50	7.1	60
Kent Golding (U.K.)	Pellet	4.7	0.50	2.4	30

Other Ingredients/Additions	Amount	When
Yeast Starter	<1L	pitch
Whirlfloc tablet	1	15 min

Brewing Process Parameters			
Name	Design	Actual	Units
Total Water Req'd	33.43		qt
Ambient Grain Temp	68.0		°F
Desired Mash Temp	156.0		°F
Strike Water Volume	16.50		qt
Strike Water Temp	168.8		°F
Estimated Mash pH	5.7		
Mash Time	60		min
Sparge Water Volume	16.93		qt
Fly Sparge	-	-	-
	-	-	-
	Time Req'd	16.93	min
Flow Rate	1.00		qt/min
Pre-Boil Volume	27.43	27.00	qt
Grain Absorption Rate	0.50		qt/lb
Preferred SG Tool	Hydrometer		
Pre-Boil SG Grains Only	Hydro. Corr SG	1.048	Temp
	Refract. Corr SG	11.8	° Brix
Pre-Boil SG Total	Hydro. Corr SG	1.048	Temp
	Refract. Corr SG	11.8	° Brix
Boil Time	60		min
Post-Boil Volume	24.45		qt
Boil-Off Rate	2.00		qt/hr
Original Gravity	Hydro. Corr SG	1.053	1.058 67.0
	Refract. Corr SG	13.2	° Brix
Fermenter Volume	22.00		qt
Hop Absorption Rate	0.10		qt/oz
Final Gravity	Hydro. Corr SG	1.016	Temp 60.0
	Refract. Corr SG	4.1	° Brix
Target Batch Size	20.0		qt

NOTES: